

Mrs. Ray Jones



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The Jones Family

DR. PRIOR'S DELICIOUS FLAVORING EXTRACTS

new flavorings for all cakes, puddings, custards, sauces, jellies, syrups, etc. Prepared from the purest fruit and aromatic oils, without the use of lard or any other impure material. They are sold in glass bottles, and are so labeled as to be easily recognized.

OF PERFECT PURITY.
FROM THE FINEST MEXICAN VANILLA
BEAN.

For Flavoring Ice Cream, Cake,
Puddings, Custards, Sauces,
Jellies, Syrups, etc.

PRICE FLAVORING EXTRACT CO.
NEW YORK. CHICAGO.

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NATURAL FRUIT FLAVOR
OF PERFECT PURITY.

For Flavoring Ice Cream, Cakes,
Puddings, Custards, Sauces,
Jellies, Syrups, etc.

PRICE FLAVORING EXTRACT CO.
NEW YORK. CHICAGO.

30th Edition

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DR. PRICE'S DELICIOUS DESSERTS

CONTAININ
PRACTICAL RECIPES

Carefully Selected and Tested

EXCELLENT SIMPLE DELICATE

PRICE FLAVORING EXTRACT CO.

NEW YORK

CHICAGO

ST. LOUIS

SAN FRANCISCO

Sent Free to any one sending their Name and Address in full.

IN ARRANGING the following pages, our intention has been to furnish the housewife with a number of delicious recipes in a simple, practical form. We have endeavored to avoid those not pertaining strictly to desserts, hoping to make this work of practical utility. Our selections have been made chiefly with the view of obtaining a choice and tested few, rather than embarrassing you with a useless number of inappropriate recipes. Economy has not been ignored in the quantities of the different ingredients employed, but every recipe has been limited to the exact proportions compatible with the best results.

THE best ingredients are not only essential to good cooking, but more economical. Many persons entertain the false philosophy that it is more economical to buy cheap products of any kind than pay a reasonable price for what they can be assured is first class in all respects. Obtain the purest, and economy will be shown in the smaller quantity required. Our aim has been to meet the ever-increasing demand for great purity in articles used in our daily food. Our extensive business has been built up by supplying the housewife with the best and purest, and consumers who are willing to encourage our efforts are invited to ask for Dr. Price's Delicious Flavoring Extracts.

THE responsibility for inferior flavoring extracts often rests with the consumers themselves, as they seek the cheapest, irrespective of quality. This desire to purchase cheap commodities has greatly promoted food adulteration. Just so long as we are constantly striving to purchase for five cents that for which we ought to pay ten, the manufacturers will cater to our wishes and put upon the market something that can be sold for five cents. Imitations are often proclaimed to be superior to the genuine, and humanity goes bravely on hoping for the realization of the impossible and an opportunity to get something for nothing. Good goods cost money; poor stuff can be had at any price. Is there any economy in a cheap flavoring extract of which you must use double the quantity at a quarter less in cost? Pure food and good health accompany each other and are worth your careful consideration.

DR. PRICE'S DELICIOUS FLAVORING EXTRACTS have been in use for nearly half a century. They have acquired a world-wide popularity, due entirely to the care exercised in their manufacture, every stage of which is under the supervision of an experienced chemist. The aroma of every flavor is developed to its full extent by a process known only to ourselves. Their high degree of strength makes them unexcelled for economical cookery. The fruits from which they are made are selected with care, and all objectionable substances removed. Chemical compounds, natural to all fruits, which disguise the true flavor, are eliminated by our process, thus producing an extract many times stronger, more durable and delicious than any other in the market. In consequence of the high degree of purity attained, Dr. Price's Delicious Flavoring Extracts can be carried in stock indefinitely without any loss of strength or change in flavor. Their freedom from ethers, poisonous oils, coal-tar substances and artificial coloring removes all danger from chemical reaction, assuring their healthfulness and wholesomeness.

VALUED ENDORSEMENTS.

"The superior quality of Dr. Price's Delicious Flavoring Extracts does not need to be told, as the name is a sufficient guarantee."

MRS. S. T. RORER,
In her demonstrating lectures at the World's Columbian Exposition.

"I have given Dr. Price's Flavoring Extracts the most careful trials, and have found them thoroughly satisfactory, both in strength and taste. Every American housewife, who wishes to have the certainty of achieving the best results in her cookery, should use these Extracts."

CHRISTINE TERHUNE HERRICK,
Brooklyn, N. Y.

"After having tested the various articles of flavoring extracts in the market, I unhesitatingly pronounce Dr. Price's Delicious Flavoring Extracts superior to all others in strength and purity, and take pleasure in recommending them to the use of housekeepers who desire good cakes and well-flavored custards, creams and sauces."

ELIZA R. PARKER,
Bedford Springs, Ky.

"Since using Dr. Price's Delicious Flavoring Extracts, I unhesitatingly pronounce them the finest natural flavors. In strength, purity and delicacy of taste, they are, in my judgment, unequaled."

MARION McBRIDE,
In "Cottage Hearth."

"We have much pleasure in bearing our testimony to the flavor, aroma and fine quality of Dr. Price's Delicious Flavoring Extracts. We find them to be of exceptional purity and free from any deleterious substance."

THOMAS HEYS,
Professor of Chemistry, Toronto School of Medicine.
PETER J. RICE,
Analytical and Consulting Chemist, Ontario School
of Pharmacy, Toronto, Canada.

"I have examined Dr. Price's Delicious Flavoring Extracts, and find them to be of rare excellence."

PETER COLLIER,
Chief Chemist, Dept. of Agriculture, Washington, D. C.

"I find Dr. Price's Delicious Flavoring Extracts exactly what they are represented to be—true and pure flavors, free from impurities and hurtful ingredients."

H. C. WHITE,
Prof. Chemistry, University of Georgia, State Chemist, Athens, Ga.

"I take pleasure in renewing my endorsement of ten years ago of Dr. Price's Delicious Flavoring Extracts, that I find the same strong, pure and of natural flavor, obtained from pure and fresh material."

PROF. M. DELAFONTAINE,
Analytical and Consulting Chemist, Chicago, Ill.

"I am so well pleased with Dr. Price's Delicious Flavoring Extracts that I use them in my own family and recommend them to my friends."

R. C. KEDZIE,
Professor of Chemistry, Michigan State Agricultural
College, Lansing, Mich.

LEMON AND ORANGE.

FAMILIAR as we are with these fruits we have probably little considered their close analogy. In their cultivation the condition of soil, climate and entire surroundings are identical, yet they give two deliciously opposite flavors.

The active flavoring principle of each is contained only in the rind or peel as an essential oil. It is from this peel that a pure flavoring extract is made, the pulp never being used. In Sicily, as in no other place, do these fruits grow nearer to perfection, from which country the essential oil or flavoring principle is mostly obtained. In extracting the oil from the peel, two methods are employed, known as the hand or cold process and the distilled. The hand-pressed oils are acknowledged superior for flavoring purposes and of greater commercial value. The method of extracting the oils by hand is very laborious and expensive, necessitating two days' work and one thousand lemons or oranges to produce one pound of oil. Three longitudinal slices are first cut from the fruit. These are then divided transversely and the peel separated from the pulp. This peel is deprived of its oil by pressing the exterior surface against a sponge. The oil vesicles are thus ruptured and the oil absorbed by the sponge. When the sponge becomes thoroughly saturated, the oil is squeezed out into earthen vessels. The vessels are set aside until the oil has separated from the water. When this is complete the oil is decanted off, placed into coppers and hermetically sealed. The essential oils obtained by this process are of a yellowish color and have a strong fruit odor.

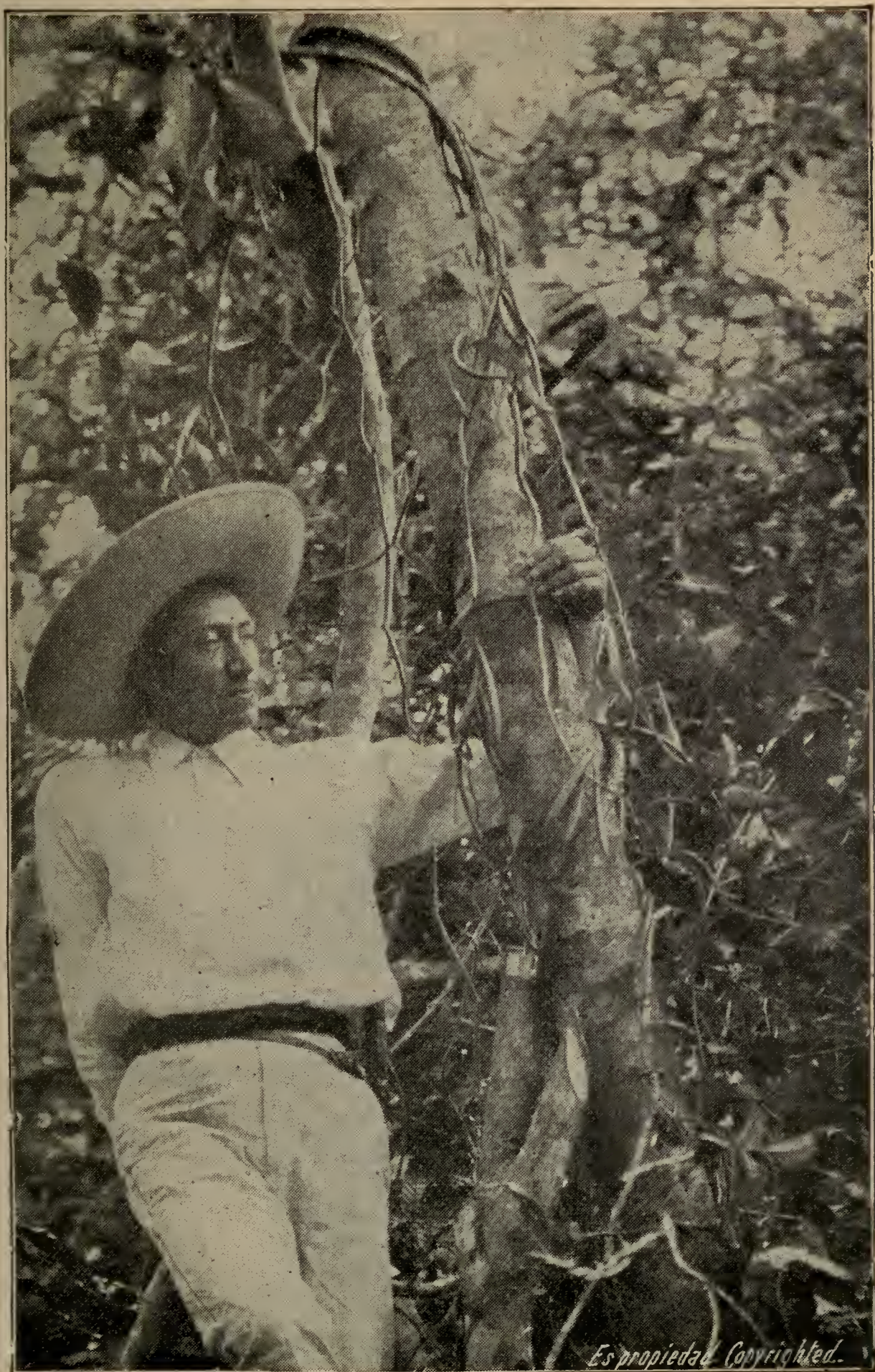
In the distilled process the oils are liberated by rubbing the fruits on a coarse grater. The grated peel is then distilled. The product thus obtained is colorless, of an inferior quality and cheaper price. On account of the expense attached to the production of hand-pressed oils, they are frequently found mixed with the cheaper distilled oil, as well as adulterated with an entirely foreign oil. One of the most common adulterants used is oil of turpentine. This is evidenced from the fact based on reports that a single exporter uses ten tons of oil of turpentine a year. It is further instanced from the fact that alleged true oil is sold in the market at a price below the actual cost to produce a pure oil. In a pure extract of lemon or orange, hand-pressed oil and a given percentage of peel should only be used. Cheap extracts are made from both inferior and foreign oils and admixtures, artificially colored with aniline. The manufacture of a true extract of lemon or orange is much more intricate than one would suppose. To separate the pure, true fruit flavor from the balsamic matter so natural to these fruits without in any way destroying the strength or natural color necessitates much care and expense. Years of costly experiments favored the Price Flavoring Extract Co. with a process for so doing. Under this secret and original formula all the inert ingredients are entirely eliminated, resulting in the production of absolutely pure extracts of an intense and natural fruit flavor, entirely free from artificial or coal-tar coloring. That the housewife has recognized this is proven by the ever-increasing demand for Dr. Price's True Extracts of Lemon and Orange.

VANILLA BEANS.

THERE are several varieties of vanilla beans in the market possessing various commercial values and proper purposes: the Mexican, Bourbon, South American, Tahati and wild vanillas; and among the many artificial preparations and substitutes are Tonka or snuff beans, vanillin, coumarin (coal-tar derivatives) and artificial or aniline coloring. These inferior beans and substitutes enter wholly or are component parts of many alleged vanilla extracts.

Prime Mexican Vanilla should only be used in the manufacture of food preparations. These are cultivated in the province of Vera Cruz, Mexico, which is the most important producing country in the world. These beans are from seven to nine inches long and of a dark brown color. The plant is grown from cuttings similar to grape vines, also from seeds. The cuttings are planted at the foot of trees, and by its aerial rootlets the vine attaches itself and clings to the tree. The production of these beans is not large and they are consequently held at a very high price. It is this high price that induces manufacturers of flavoring extracts to substitute the inferior grades of beans and artificial productions mentioned above. There is no flavoring extract in the market more delicate, agreeable to taste and universally used than Vanilla. The idea that a perfect extract of Vanilla can be easily produced is so absurd as to be unworthy of notice. Good extract is impossible unless the best Mexican Vanilla Beans are used, properly cured and aged, the flavor and natural color properly extracted and allowed to stand for at least one year to mature before offering for sale. The pure or true extract has not a decided taste or smell, which is a distinguishing feature as compared to the strong, rank smell of an adulterated extract or substitute. Contrary to inferior productions a pure extract of Vanilla, properly manufactured, does not deteriorate with age, nor is it affected by the heat of the oven or in icings. The heat used in baking drives off the spirits, leaving the flavor permeated through the cake.

Thousands of pounds of the finest quality of Mexican Vanilla Beans are consumed annually by the Price Flavoring Extract Company; more than by any other makers of flavoring extracts in the world. It is by their use, with extreme care, and by a process entirely original, combined with the facilities of forty years' experience and one of the largest and most completely equipped laboratories, that DR. PRICE'S DELICIOUS FLAVORING EXTRACT OF VANILLA obtains its rare excellence.



SCENE IN MEXICO.

GATHERING VANILLA BEANS FOR DR. PRICE'S DELICIOUS FLAVORING EXTRACTS

DELICIOUS DESSERTS.

DINNER.

SPRING.

		PAGE
SUNDAY—	Italian Cream.....	35
	White Sponge Cake.....	15
MONDAY—	Brown Top Pudding.....	30
TUESDAY—	Baked Apple Dumpling.....	26
WEDNESDAY—	Graham Pudding.....	27
	Lemon Sauce.....	31
THURSDAY—	Fruit Charlotte.....	34
	Pink and White Cake.....	17
FRIDAY—	Marlborough Pie.....	24
SATURDAY—	Almond Custard.....	33
	Lemon Cookies.....	19

SUMMER.

SUNDAY—	Fruit Cream.....	36
	Angels' Food.....	15
	Roman Punch.....	39
	Almond Drops.....	22
MONDAY—	Cherry Pie.....	25
TUESDAY—	Peach Cottage Pudding.....	29
	Hard Sauce.....	31
WEDNESDAY—	Strawberry Short Cake.....	26
THURSDAY—	Pineapple Sherbet.....	37
	Pound Cake No. 2.....	14
FRIDAY—	Charlotte Russe.....	34
	Ring Jumbles.....	20
SATURDAY—	Peach Pie.....	25

AUTUMN.

SUNDAY—	Peach Ice Cream.....	37
	Caramel Cake.....	13
MONDAY—	Railroad Pudding.....	29
	Foaming Sauce.....	31
TUESDAY—	Custard Pie.....	24
WEDNESDAY—	Velvet Blanc Mange.....	32
	Sugar Cookies.....	19
THURSDAY—	Pumpkin Pie.....	25
FRIDAY—	Cocoanut Pie.....	24
SATURDAY—	Apple Fritters.....	30
	White Wine Sauce.....	31

WINTER.

SUNDAY—	Steamed Berry Pudding.....	30
	Hard Brandy Sauce.....	31
	Wine Jelly.....	35
	Cream Walnuts.....	41
MONDAY—	Indian Pudding.....	29
TUESDAY—	Tipsy Pudding.....	28
WEDNESDAY—	Victoria Pie.....	25
THURSDAY—	Delmonico Pudding.....	29
FRIDAY—	Neapolitan Blanc Mange.....	32
SATURDAY—	Dr. Price's Tapioca Cream.....	33

DELICIOUS DESSERTS.

TEA OR LUNCHEON.

SPRING.

		PAGE
SUNDAY—	Lemon Jelly.....	36
	Gold Cake.....	14
MONDAY—	Floating Island.....	33
	Chocolate Cake.....	16
TUESDAY—	Sliced Oranges.	
	Philadelphia Jumbles.....	19
WEDNESDAY—	Boston Cream Cakes.....	22
THURSDAY—	Raspberry Tarts with whipped cream.....	25
FRIDAY—	Cup Custard.....	33
	Fruit Cookies.....	19
SATURDAY—	Baked Sweet Apples with whipped cream.	
	Clove Cake.....	12

SUMMER.

SUNDAY—	Cream Pie.....	24
MONDAY—	Strawberries and Cream.	
TUESDAY—	Cream Tarts.....	25
WEDNESDAY—	Raspberries and Cream.	
	Cheese Cakes.....	26
THURSDAY—	Dr. Price's Tapioca Cream.....	33
	Sponge Cake.....	15
FRIDAY—	Spanish Cream.....	34
SATURDAY—	Orange Jelly.....	36
	Tea Cakes.....	19

AUTUMN.

SUNDAY—	Blanc Mange.....	32
	Delicate Cake.....	15
MONDAY—	Lemon Pie.....	24
TUESDAY—	Sliced Peaches.	
WEDNESDAY—	Cream Puffs.....	22
THURSDAY—	Sliced Oranges and Bananas.	
	White Mountain Cake.....	14
FRIDAY—	Bavarian Cream.....	33
SATURDAY—	Rice Pudding.....	28

WINTER.

SUNDAY—	Macaroon Custard.....	32
	Ginger Bread.....	21
MONDAY—	Sweet Potato Pie.....	25
TUESDAY—	Apple Sauce.	
	Molasses Cookies.....	19
WEDNESDAY—	Snow Pudding.....	30
	Roll Jelly Cake.....	17
THURSDAY—	Frozen Peaches.....	36
	Dew Drops.....	23
FRIDAY—	Cocoanut Tarts.....	26
SATURDAY—	Cream Fritters.....	31
	Lemon Sauce.....	31

DELICIOUS DESSERTS.

DINNER.

THANKSGIVING.

	PAGE
Fruit Pudding.....	27
Pumpkin Pie.....	25
Coffee Ice Cream.....	36
Peppermint Drops.....	43
Roman Punch.....	39
Chocolate Wafers.....	20
Mince Pie. Assorted Cakes. Nuts.	

CHRISTMAS.

Christmas Plum Pudding.....	27
Peach Ice Cream.....	37
Angels' Food.....	15
Dr. Price's Tapioca Cream ..	33
Almond Jumbles	20
Fruit Cake.....	11
Fig Cake.....	12
Cream Walnuts.....	41
Claret Punch....	39
Mince Pie.	

NEW YEAR.

	PAGE
Fig Pudding.....	29
Lemon Pie.....	24
Italian Tutti-Frutti.....	37
Maple Creams.....	40
Fruit Sherbet.....	38
Almond Cookies.....	19
Apple Pie.....	24
Fruit Cake.....	11
Peppermint Drops.....	43

EASTER.

Queen of Puddings.....	28
Cream a la Rose.....	37
White Lady Cake.....	14
Almond Drops.....	22
Lemon Ice.....	36
Spice Drops...	23
Plum Pie. Candies.	

WEIGHTS AND MEASURES.

2½ Teaspoonfuls	-	-	-	-	make	One Tablespoonful
4 Tablespoonfuls	-	-	-	-	"	One Wineglassful
2 Wineglassfuls	-	-	-	-	"	One Gill
2 Gills	-	-	-	-	"	One Teacupful
2 Teacupfuls	-	-	-	-	"	One Pint
4 Teaspoonfuls Salt	-	-	-	-	"	One Ounce
1½ Tablespoonfuls Granulated Sugar	-	-	-	-	"	One Ounce
2 Tablespoonfuls Flour	-	-	-	-	"	One Ounce
1 Pint Loaf Sugar	-	-	-	-	weighs	Ten Ounces
1 Pint Brown Sugar	-	-	-	-	"	Twelve Ounces
1 Pint Granulated Sugar	-	-	-	-	"	Sixteen Ounces
1 Pint Wheat Flour	-	-	-	-	"	Nine Ounces
1 Pint Corn Meal	-	-	-	-	"	Eleven Ounces
10 Ordinary Sized Eggs	-	-	-	-	about	Sixteen Ounces
A Piece of Butter the size of an egg	-	-	-	-	"	1½ Ounces

Dr. Price's Delicious Flavoring Extracts

SOLD BY ALL LEADING GROCERS

VANILLA, IDEAL, ZEPHYR, LEMON, ORANGE, ALMOND, ROSE, CELERY,
COFFEE, CHOCOLATE, GINGER, NUTMEG, CLOVES, ALLSPICE,
ESS. WINTERGREEN, ESS. PEPPERMINT,
ESS. ANISE, ESS. CINNAMON

Dr. Price's Onion Relish

A Perfect Vegetable Condiment. Made from selected Bermuda Onions. To be
used on the Table as well as in the Kitchen.

Dr. Price's Aromatic Essence Jamaica Ginger

Dr. Price's Harmless Colors

Exquisite Colorings for Frostings, Cakes, Creams, Ices, and for all Food purposes.
FRUIT COLORING CHOCOLATE BROWN

CAKE.

GOOD cake depends quite as much upon the way of putting it together as it does upon the quantity and quality of the ingredients used. Careless mixing will spoil the best recipes. Always cream the butter and sugar; beat the whites and yolks of eggs separately; mix the yolks with the butter and sugar; add the milk; sift the baking powder with the flour, and stir in a little at a time; then the whites of the eggs; lastly, the flavoring. No cake, pudding, custard or cream will taste good if flavored with a poor, cheap extract. Always use the best. Dr. Price's Delicious Flavoring Extracts are prepared from fruits that yield the finest flavor. None of greater strength. None of such perfect purity. Always certain to impart to Cakes, Puddings, Sauces, Ice Creams, etc., the natural flavor of the fruit.

Black or Wedding Cake.—One pound of brown sugar, one pound of butter, one and one-half pounds of flour, twelve eggs, one pound of currants, dredged; two pounds of raisins, seeded; one-half pound of citron, cut thin; one-half pound of figs, chopped; one pound of almonds, blanched and chopped; one glass of jelly, one wineglass of brandy, one teaspoonful of Dr. Price's Essence of Cinnamon, one teaspoonful of Cloves, two teaspoonfuls of Nutmeg.

Mix all well, the whites of the eggs and brandy last. Bake in two loaves for four hours, or longer if not cooked through. Will keep well for one year.

Fruit Cake.—Stir to a cream one pound each of brown sugar, butter and ten eggs; one wineglass of brandy, one of wine; mix in one pound of flour and two teaspoonfuls of baking powder; add two pounds of seeded raisins, two of currants, one of citron, one-quarter of almonds, one teaspoonful each of Dr. Price's Extract of Rose and Cinnamon. Bake three or four hours.

Plain Fruit Cake.—One cup of butter, one of brown sugar, one of molasses, one of sweet milk, three cups of flour, four eggs, one and one-half teaspoonfuls of cream of tartar, one teaspoonful of soda, two pounds of raisins, seeded; one teaspoonful each of Dr. Price's Extract of Rose, Cinnamon, Nutmeg, and one-half teaspoonful of Cloves; one-half wineglass of brandy.

Every housekeeper, after a trial of the Extracts, will endorse their claims for strength, delicacy of taste and purity.

Fig Cake.—Two cups of sugar, one cup of butter, one cup of cold water, three cups of seeded raisins, one pound of figs, chopped fine; three cups of flour, two teaspoonfuls of baking powder, one egg. Bake slowly.

Imperial Cake.—One pound of butter, one pound of sugar, one pound of flour, juice and rind of one lemon, nine eggs, one pound of blanched almonds, one-half pound of citron, one-half pound of raisins, one teaspoonful of baking powder.

Citron Cake.—One quart of flour, one cup of butter, two cups of sugar, twelve eggs, one cup of cream, one glass of wine, one teaspoonful of Dr. Price's Extract of Almond, one cup of chopped citron.

Cocoanut Loaf Cake.—One pint of flour, two cups of sugar, one-half cup of butter, one cup of milk, five eggs, two teaspoonfuls of baking powder, one cup of grated cocoanut, one-half teaspoonful of Dr. Price's Extract of Almond.

Chocolate Loaf Cake.—One cup of sugar, one teaspoonful of melted butter, three-fourths cup of milk, one and one-half cups of flour, two teaspoonfuls of baking powder; yolks of eight eggs, white of one; grate one-quarter of a cake of Baker's chocolate into one-half cup of the milk and boil until thick. Flavor with Dr. Price's Extract of Vanilla and mix into the batter.

Coffee Cake.—One cup of coffee or two teaspoonfuls of Dr. Price's Extract of Coffee, one cup of molasses, one cup of butter, one cup of sugar, one of raisins, one of currants, four cups of flour, one nutmeg, one-half teaspoonful of Dr. Price's Essence of Cinnamon, one-half teaspoonful cloves, four eggs, one-half teaspoonful of soda dissolved in hot water.

Clove Cake.—One cup of sugar, one egg, one cup of sour cream, one teaspoonful of soda, one-half cup of flour, a pinch of salt, one teaspoonful of cloves.

Spice Cake.—One cup of molasses, one cup of sugar, one-half cup of butter, two eggs, two teaspoonfuls of vinegar, two of soda, and one-half teaspoonful each of Dr. Price's Extract of Clove, Allspice and Cinnamon. One-half cup of strong boiled coffee, flour enough to make a stiff dough.

Hickory-Nut Cake.—Two cups of sugar, one cup of butter, three cups of flour, one cup of milk, four eggs, two teaspoonfuls of baking powder, one cup of nut meats cut fine, one-half teaspoonful of Dr. Price's Extract of Almond.

Dr. Price's Delicious Flavoring Extracts are natural fruit flavors, and contain no poisonous oils, ethers or artificial colors.

Mottled Cake.—One pound of sugar, one-half pound of butter, whites of twelve eggs, three cups of flour, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Almond; take one-half of the batter and stir in one teaspoonful of Dr. Price's Fruit Coloring; fill the buttered cake pan by putting in one spoonful of white, then one of pink until all the batter is in.

Washington Cake.—One cup of butter, three cups of brown sugar, one cup of milk, four eggs, one cup of seeded raisins, three cups of flour, two teaspoonfuls of baking powder, one teaspoonful each of Dr. Price's Extract of Clove, Nutmeg and Cinnamon.

Chocolate Marble Cake.—Whites of six eggs, one cup of butter, two cups of sugar, three cups of flour, one-half cup of sweet milk, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla, one-quarter cake of chocolate grated and mixed into one-half of the batter; put into the cake pan in layers of dark, then white.

Marble Cake.—**WHITE PART.**—One-half cup of butter, one and one-half cups of sugar, one-half cup of milk, two and one-half cups of flour, whites of four eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon.

DARK PART.—One-half cup of butter, one-half cup of molasses, two cups of brown sugar, one-half cup of sour milk, one-half teaspoonful of soda, two cups of flour, yolks of four eggs, one whole egg, one teaspoonful of extract of clove, one of Dr. Price's Essence of Cinnamon; put into well-buttered pan, one teaspoonful of white, one of dark, until all is used.

Cup Cake.—One cup of butter, two cups of sugar, three cups of flour, four eggs, one-half cup of milk, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon or White Rose.

Caramel Cake.—One cup of butter, two cups of sugar, one cup of milk, one and one-half cups of flour, one cup of corn starch, whites of seven eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla; bake in long pan. One-half pound of brown sugar, one-half pound of chocolate, one-half cup of milk, butter the size of an egg, two teaspoonfuls of Dr. Price's Extract of Vanilla; boil until thick enough to spread, spread over the top and sides of cake. Or two cups of brown sugar, one cup of sweet cream, two teaspoonfuls of vanilla, butter the size of an egg; boil until it sugars; spread over top and sides

These Delicious Flavoring Extracts are just as represented. No deception in quantity or quality.

Pound Cake No. 1.—One pound of butter, one pound of sugar, one pound of flour, sixteen eggs—leaving out yolks of four—one teaspoonful of Dr. Price's Extract of Lemon.

Pound Cake No. 2.—One pound of sugar, one pound of butter, one pound of flour, twelve eggs beaten separately very light, one wineglass of brandy.

Lunch Cake.—Four cups of sugar, three cups of flour, one-half cup of milk, two eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Almond.

Gold Cake.—One-half cup of butter, one and one-half cups of sugar, three cups of flour, two teaspoonfuls of baking powder, one cup of milk; yolks of six eggs, one teaspoonful of Dr. Price's Extract of Lemon.

Silver Cake.—One-half cup of butter, one and one-half cups of sugar, one cup of milk, three cups of flour, two teaspoonfuls of baking powder, the whites of six eggs, one teaspoonful Dr. Price's Extract of Orange.

Bride's Cake.—Three cups of white sugar, one cup of butter, one of sweet milk, four cups of flour, one-half cup of corn starch, whites of twelve eggs, two teaspoonfuls of baking powder, one teaspoonful each of Dr. Price's Extract of Vanilla and Lemon.

White Pound Cake.—One pound of sugar, one pound of flour, one pound of butter, whites of sixteen eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake it in a slow oven. Will keep one year.

White Lady Cake.—One and one-half cups of flour, one cup of sugar, one-half cup of butter, whites of four eggs, one-half cup of milk, one teaspoonful of baking powder; flavor with Dr. Price's Extract of Almond.

White Mountain Cake.—One pound of sugar, one and one-half pounds of butter, one pound of flour, whites of ten eggs, one-half teaspoonful of Dr. Price's Extract of Almond.

White Cream Cake.—Four cups of flour, one cup of butter, one cup of sweet cream, three cups of sugar, two teaspoonfuls of baking powder, whites of ten eggs; flavor with Dr. Price's Extract of White Rose.

Quick Sponge Cake.—Three eggs, one and one-half cups of sugar, two cups of flour, two teaspoonfuls of baking powder, one-half cup of cold water, one teaspoonful of Dr. Price's Extract of Lemon.

Nice delicacies are improved by the use of Dr. Price's Extracts, because of their natural fruit flavor.

Delicate Cake.—One and one-half cups of sugar, one and one-half cups of flour, one-half cup of corn starch sifted with the flour, one-half cup of butter, one-half cup of milk, whites of six eggs, two teaspoonfuls of baking powder; flavor with one-half teaspoonful of Dr. Price's Extract of Almond.

Pound Sponge Cake.—One pound of sugar, one-half pound of flour, nine eggs, juice of one lemon; stir the yolks of eggs and sugar to a cream; add flour and lemon, the whites last, and bake in a quick oven.

White Sponge Cake.—One and one-half cups of powdered sugar, one cup of flour, a pinch of salt, whites of eleven eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla.

Cream Sponge Cake.—Two cups of sugar, one of cream, two cups of flour, four eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake quickly.

Angels' Food No. 1.—One and one-half tumblers of granulated sugar, one tumbler flour, each sifted seven times; in the last sifting put in one even teaspoonful of cream of tartar; whites of eleven eggs; flavor with Dr. Price's Extract of Almond or Vanilla.

Angels' Food No. 2.—One and one-half tumblers of sifted powdered sugar, one tumbler of flour sifted four times, one teaspoonful of baking powder, whites of eleven eggs, one teaspoonful of Dr. Price's Extract of Vanilla; beat the eggs stiff, add sugar, then flour and baking powder. Do not butter the pan.

LAYER CAKES.

Almond Cake.—Two cups of sugar, two tablespoonfuls of butter, one cup of milk, two cups of flour, whites of six eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake in jelly tins.

FILLING.—Two pounds of blanched almonds, pounded fine; two eggs, one cup of sugar, one teaspoonful of Dr. Price's Extract of Vanilla. Spread between the layers and frost.

Orange Cake.—Make cake part the same as for lemon cake.

FILLING.—Whites of two eggs, three cups of sugar, the grated rind and juice of one orange, half the juice of one lemon, two teaspoonfuls of Dr. Price's Extract of Orange. Spread between layers.

All of Dr. Price's Extracts are economical to use. They have strength and purity.

Chocolate Cake.—Two cups of sugar, one of butter, one-half of milk, three of flour, three eggs, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Vanilla.

FILLING.—Boil two ounces of chocolate, one cup of sugar, one-half cup of milk, one teaspoonful of Dr. Price's Extract of Vanilla, until thick; let cool and spread.

FILLING No. 2.—Whites of three eggs, one cup of sugar, three tablespoonfuls of grated chocolate, one teaspoonful of Dr. Price's Extract of Vanilla. Mix smooth and spread.

Cocoanut Cake.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, three and one-half cups of flour, one teaspoonful of baking powder, whites of four eggs, one-half teaspoonful of Dr. Price's Extract of Almond. Bake in jelly tins.

FILLING.—One grated cocoanut, whites of two eggs, one cup of sugar, spread between layers and on top of cake

Cream Cake.—One cup of sugar, one-quarter of a cup of butter, one-half cup of milk, the whites of two eggs, one and one half cups of flour, one teaspoonful of baking powder, one teaspoonful of Dr. Price's Extract of Rose.

FILLING.—Yolks of two eggs, one cup of sugar, two tablespoonfuls of cream, one teaspoonful of Dr. Price's Extract of Vanilla. Spread.

Apple Jelly Cake.—Make any good white cake and bake in jelly tins.

FILLING.—Pare and grate three apples, two-thirds of a cup of sugar, one beaten egg, mix all and cook, stirring while cooking; flavor with Dr. Price's Extract of Lemon.

Fig Cake.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, three cups of flour; whites of six eggs, two teaspoonfuls of baking powder.

FILLING.—Boil fifteen minutes one pound of chopped figs, one cup of sugar, one-half cup of water. Spread between layers.

Lemon Jelly Cake.—One and one-half cups of sugar, one-half of butter, one-half of milk, two and one-half cups of flour, three eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Bake in layers.

FILLING.—One cup of sugar, one egg, grated rind and juice of one lemon, one tablespoonful of water, one teaspoonful of flour. Boil until it thickens; cool and spread between the layers.

Dr. Price's Extract of Lemon is prepared from the flavoring principle obtained from the rind of the lemon. No turpentine, no poisonous oil.

Minnehaha Cake.—One and one-half cups of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Almond, whites of six eggs. Bake in long pan.

FILLING.—One cup of sugar, one-quarter cup of water; boil until brittle; take from the stove and stir in the white of one egg, well beaten; one cup of seeded raisins, chopped; one of hickory nuts, chopped. Spread between layers.

Hickory-Nut Cake.—One and one-half cups of sugar, one-half cup of butter, three-quarters cup of sweet milk, two cups of flour, whites of four eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Ideal. Bake in layers.

FILLING.—Whites of three eggs, three tablespoonfuls of sugar, one cup of chopped nut meats, one teaspoonful of Dr. Price's Extract of Lemon.

Metropolitan Cake.—Two cups of sugar, one cup of butter, one cup of milk, four cups of flour, whites of eight eggs, three teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Lemon. Take out enough of this batter to fill three jelly tins; bake. Add to the remaining batter one teaspoonful of Dr. Price's Essence of Cinnamon, one-half teaspoonful each of cloves and allspice, ground; one-quarter pound each of raisins, seeded, and sliced citron. Bake in two layers; put together with frosting, alternating light and dark.

Pink and White Layer Cake.—One cup of butter, two cups of sugar, one cup of milk, one of corn starch, two cups of flour, two teaspoonfuls of baking powder, whites of six eggs; separate enough batter to make two layers, and add one teaspoonful of Dr. Price's Fruit Coloring. Bake in layers.

FILLING.—Make a boiled frosting; flavor with Dr. Price's Extract of Almond; color one-half with Dr. Price's Fruit Coloring. Spread white frosting on pink layer, pink frosting on white layer.

Rolled Jelly Cake.—Two cups of sugar, two cups of sifted flour, two teaspoonfuls of baking powder, six eggs; *beat all together quickly*, bake in quick oven; when done spread quickly with jelly, roll carefully and wrap in napkin.

Pineapple Cake.—Whites of six eggs, one cup of milk, one and one-half cups of sugar, two and one-half of flour, one-half cup of butter, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Extract of Rose. Bake in layers.

FILLING.—Whites of three eggs, one cup of powdered sugar, one can of grated pineapple. Spread.

One quality only, "The Best," in all our specialties.

ICINGS FOR CAKE.

Boiled Frosting.—One pint of granulated sugar with enough water to dissolve it. Let it boil until it threads from the spoon. Beat the whites of two eggs stiff and pour the boiling sugar into it, beating all the time.

Cream Frosting.—Take the whites of two eggs, add an equal measure of cold water, stir into this confectioners' sugar until of the right consistency to spread. Flavor with one-half teaspoonful of Dr. Price's Extract of Vanilla.

The Best Icing.—One pound of sugar, whites of three eggs; beat the whites until frothy, *not white*, add the sugar gradually with one hand while you beat with the other. Flavor with Dr. Price's Extract of Lemon or Almond.

Frosting.—Whites of two eggs, two cups of pulverized sugar, one-half cup of corn starch. Beat all together until stiff and frost the cake while hot.

Soft Icing.—Ten teaspoonfuls of sugar to one egg; beat twenty minutes. Flavor with Dr. Price's Extract of Rose.

Almond Icing.—Three cups of sugar, one pound of almonds, blanched and pounded to a paste; beat the whites of three eggs, and stir in the sugar and almonds. Flavor with Dr. Price's Extract of Almond.

Water Icing.—Two cups of sugar, water enough to make a thick paste, a small pinch of cream of tartar. Beat well; if not stiff enough add more sugar. Flavor with one-half teaspoonful of Dr. Price's Extract of Rose.

Chocolate Icing.—Melt three ounces of chocolate in a little water, boil in two cups of sugar; stir the whites of three well-beaten eggs. Flavor with Dr. Price's Extract of Vanilla.

SMALL CAKE.

Scotch Cake.—Rub three-quarters of a pound of butter into one pound of sifted flour, mix into it one pound of granulated sugar and one large tablespoonful of powdered cinnamon; mix it into a dough with three well-beaten eggs; roll out into a sheet; cut into round cakes and bake in a quick oven. They will require but a few minutes.

The finest Mexican Vanilla Beans are used in Dr. Price's Extract of Vanilla, which accounts for its rare excellence.

Philadelphia Jumbles.—Take one pound of sugar, one-half pound of butter, eight eggs beaten light, flour enough to enable you to roll them out; stir the sugar and butter to a light cream, then add the well-whipped eggs, the flavoring and the flour; mix well together; roll out in powdered sugar in a sheet a quarter of an inch in thickness, cut into rings with a jagging iron, and bake in a quick oven on buttered tins.

Tea Cakes.—Put upon a pie-board one pound of flour which you have previously sifted, make a hole in the center, in which place one-half pound of butter, six ounces of powdered sugar and four eggs. Mix all well together and roll out your paste extremely thin; cut it out in rounds or squares, put in a pan which has been buttered slightly, brush your cakes with beaten egg, sprinkle on top one-half pound of currants; put in the oven, and when colored a bright yellow, remove them and serve as needed.

Lemon Cookies.—Beat six eggs, whites and yolks separately; one cup of butter, three cups of sugar, one teaspoonful of Dr. Price's Extract of Lemon. Flour to make stiff enough to mold. Roll thin, bake in quick oven.

Sugar Cookies.—One cup of sugar, three-fourths cup of butter, one-quarter of a cup of sweet milk, two eggs well beaten, three teaspoonfuls of baking powder, a pinch of salt, one-half teaspoonful of Dr. Price's Essence of Cinnamon, and add grated nutmeg if desired; flour enough to roll; cut into round cakes, sprinkle with sugar and bake in a quick oven.

Almond Cookies.—One cup of butter, two and one-half cups of sugar, two eggs, one cup of sour cream, one teaspoonful of soda, one teaspoonful of Dr. Price's Extract of Almond; flour enough to roll. Do not roll too thin.

Fruit Cookies.—Two cups of sugar, one cup of butter, two cups of chopped raisins, two eggs, two tablespoonfuls of sour milk, one teaspoonful of soda, one-half teaspoonful each of Dr. Price's Extract of Nutmeg, Clove and Cinnamon; flour enough to roll, bake in quick oven.

Molasses Cookies.—Two cups of molasses, one cup of butter, two eggs, two teaspoonfuls of soda, two teaspoonfuls of ginger, one-half teaspoonful of cloves, flour to mix soft, roll thick, bake in moderate oven.

Purity and wholesomeness should enter into our daily food. Both qualities are found in Dr. Price's Delicious Flavoring Extracts.

Anise Drops.—Three cups of sugar and six eggs beaten together one-half hour; add one quart of flour, one-half teaspoonful of Dr. Price's Essence of Anise. Grease the pan with beeswax, and drop the mixture from a spoon.

The Best Cookies.—Two cups of powdered sugar, one-half cup of butter, one cup of sweet milk, whites of four eggs, one teaspoonful of Dr. Price's Extract of Lemon, two teaspoonfuls of baking powder, flour enough to make a soft batter. Bake in patty tins. Beat the batter hard for ten minutes before putting into tins. When cold, ice with soft white icing made with the whites of four eggs and powdered sugar enough to make them stiff.

Lemon Jumbles.—Take one egg, one cup of sugar, one-half cup of butter, three teaspoonfuls of milk, two teaspoonfuls of baking powder, one and one-half teaspoonfuls of Dr. Price's Extract of Lemon; flour enough to mix stiff, cut thin.

Almond Jumbles.—One pound of sugar, one-half pound of flour, one-half pound of butter, one teaspoonful of sour milk, five eggs, two teaspoonfuls of Dr. Price's Extract of White Rose, three-quarters of a pound of almonds, blanched and chopped fine; one teaspoonful of soda. Mix well, adding the whites of eggs beaten to a stiff froth, last. Drop on buttered paper and bake quickly.

Chocolate Wafers.—One cup of brown sugar, one cup of granulated sugar, one cup of butter, one egg, one cup of grated chocolate, one teaspoonful of Dr. Price's Extract of Vanilla, enough flour to make stiff (about one and one-half cups); roll very thin, cut with little square cutter or tin lid; bake a very short time.

Ring Jumbles.—One pound of butter, one pound of sugar, four eggs, one pound of flour or enough to make soft dough, three teaspoonfuls of Dr. Price's Extract of Rose. Mix all together, adding the well-beaten whites of eggs last. Line shallow tins with buttered paper. Bake quickly and sift fine sugar over them as soon as you take them from the oven. With a teaspoon form rings of the dough.

Doughnuts.—One pound of butter, one and three-quarters of a pound of sugar, one quart of sweet milk, four eggs, one-half a cake of yeast dissolved in a cup of lukewarm water, one teaspoonful of Dr. Price's Essence of Cinnamon. Mix together butter, sugar, milk, yeast and one quart of flour. Set to rise over night. In the morning add the eggs, well beaten, then the flavoring, and flour enough to make a stiff dough; let rise three hours; roll thick and fry in hot lard.

Try Dr. Price's New Flavors—Zephyr, Ideal and Onion Relish.

Fried Cakes No. 1.—Take three eggs, one cup of brown sugar, one cup of sweet milk, three teaspoonfuls of baking powder, three tablespoonfuls of hot lard, one quart of flour, one teaspoonful of Dr. Price's Essence of Cinnamon. Fry in hot lard.

Fried Cakes No. 2.—One quart of flour, one cup of sugar, one-half cup of milk, one-half cup of cream, two eggs, two teaspoonfuls of baking powder, one teaspoonful of Dr. Price's Essence of Cinnamon. Fry in hot lard.

Ginger Snaps.—One and one-quarter cups of flour, one-quarter cup of sugar, two tablespoonfuls of butter, one-half pint of molasses, two teaspoonfuls of baking powder, three tablespoonfuls of Dr. Price's Extract of Jamaica Ginger.

Ginger Cookies.—Two cups of molasses, one cup of lard, one cup of sugar, one-half cup of sour cream, one tablespoonful of ground ginger, two eggs, three and one-half teaspoonfuls of soda; flour to roll thick. Bake in quick oven.

Ginger Bread.—One cup of molasses, one-half cup of hot water, one teaspoonful of soda dissolved in the water, one tablespoonful of butter, one egg, one teaspoonful of Dr. Price's Extract of Jamaica Ginger, two and one-half cups of flour, a pinch of salt.

Soft Sugar Ginger Bread.—One cup of molasses and two cups of sugar beaten together, one cup of sour milk, one teaspoonful of soda, four eggs, five cups of flour and one and one-half tablespoonfuls of ground ginger. Bake thirty minutes.

Sponge Ginger Bread (Eggless).—Five cups of flour, one heaping tablespoonful of butter, one cup of molasses, one cup of sugar, one cup of sour milk, two teaspoonfuls of saleratus dissolved in hot water, two teaspoonfuls of Dr. Price's Extract of Ginger, one teaspoonful of Dr. Price's Essence of Cinnamon; beat very light and bake in broad, shallow pans. Half a pound of seeded raisins, cut fine, added to this will make a delicious tea bread.

Fruit Ginger Bread.—Two pounds of flour, three-fourths of a pound of butter, one pound of sugar, one pound of raisins, seeded and chopped; one pound of currants, two cups of molasses, one-half cup of sour cream, six eggs, one heaping teaspoonful of soda, two tablespoonfuls of ground ginger, one teaspoonful of Dr. Price's Essence of Cinnamon; mix well. Add the fruit last, well dredged with flour. Beat well and bake in tin pans.

The great strength and characteristic flavor of Dr. Price's Essence of Peppermint are due to the care used in preparing it. Used externally it removes pain.

The Best Ginger Bread.—One and one-half cups of molasses, one-half cup of brown sugar, one-half cup of butter, one-half cup of sweet milk, one teaspoonful of soda, one teaspoonful each of Dr. Price's Extracts of Ginger and Cinnamon. Bake in shallow pans.

Bread Cake.—On baking day take from your dough when ready for baking, two cups of dough, add two cups of white sugar, one cup of butter, three eggs, two tablespoonfuls of sweet cream, one-half pound of currants, dredged, and one and one-half teaspoonful of Dr. Price's Essence of Cinnamon; beat hard for five minutes; put into two buttered pans and let raise for twenty minutes. Bake one-half hour.

Cream Puffs.—One-half cup of butter melted in one cup of hot water; set on the stove to boil; while boiling stir in one cup of flour; when cool, stir in three eggs, one after the other, without beating; drop on hot tins and bake twenty to thirty minutes.

FILLING.—One cup of milk, one egg, one tablespoonful of sugar; boil and thicken with corn starch, flavoring with one teaspoonful of Dr. Price's Extract of Vanilla.

Boston Cream Cake.—One-half pound of butter, three-quarters of a pound of flour, eight eggs, one pint of warm water; stir butter and water into a saucepan and boil slowly; while it boils stir in the flour, then boil one minute, stirring all the time. When cool stir in the eggs, beaten separately. Drop on buttered paper; bake ten minutes.

FILLING.—One quart of milk, four tablespoonfuls of corn starch, two eggs, two cups of sugar, one teaspoonful of butter, one teaspoonful of Dr. Price's Extract of Vanilla; boil the milk and add the sugar and butter, beat the eggs and take a little of the cool milk and corn starch, and stir to a smooth paste; add this to the boiling mixture, then boil all ten minutes. Split the cakes with a sharp knife and fill with the cold cream.

Ginger Drops.—One cup of molasses, one-half cup of brown sugar, one-half cup of butter, one teaspoonful each of Dr. Price's Extract of Ginger and Cinnamon; two teaspoonfuls of soda in one cup of hot water, three cups of flour, two eggs. Bake in drops on buttered tins.

Almond Drops.—Six eggs, one pound of sugar, one-half pound of butter, one quart of flour, two teaspoonfuls of baking powder, one cup of cream, one teaspoonful of Dr. Price's Extract of Almond. Drop from spoon on buttered paper.

No Tonka beans used in Dr. Price's Vanilla, which has a delicate aroma, and promotes digestion.

Spice Drops.—Yolks of three eggs, one-half cup of butter, one cup of molasses, one-half cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder; spice with ground nutmeg, cloves, cinnamon, and flavor with one teaspoonful of Dr. Price's Extract of Lemon; drop on tins lined with buttered paper. Bake quickly.

Dew Drops.—Two cups of powdered sugar, one-half cup of butter, one cup of sweet milk, whites of four eggs, one teaspoonful of Dr. Price's Extract of Lemon, two teaspoonfuls of baking powder, flour enough to make a soft batter. Bake in patty tins and ice when cold.

PASTRY.

In making pastry, care should be taken to handle it as little as possible. The surest way to make good crust is to chop it together without putting the hands into it. The water, butter or lard should always be cold.

Pie Crust No. 1.—To one pint of flour add one teaspoonful of baking powder, mix in one cup of butter or lard; wet with ice water. Will make two pies.

Pie Crust No. 2.—Three cups of flour, one teaspoonful of baking powder, a pinch of salt, one cup of cream, one-half cup of butter. Roll thin.

Pie Crust No. 3.—Four cups of flour, one cup of butter, one cup of lard, a pinch of salt, one cup of water. Chop together and roll thin.

Pie Crust No. 4.—One quart of flour, one-half cup of lard, one-half cup of butter, a pinch of salt, ice water to wet. Chop together and roll thin.

Puff Paste No. 1.—One pound of flour to be mixed with ice water, roll and spread with one pound of butter. Fold over and roll until butter is all mixed in.

Puff Paste No. 2.—Three cups of flour, one teaspoonful of baking powder, a pinch of salt, one egg; mix flour and egg with ice water; roll out and put on butter in small bits, fold over and roll. Put on ice for twenty minutes. Roll thick.

The purity of Dr. Price's Delicious Flavoring Extracts is an established fact.

Apple Pie.—Peel and slice very thin apples enough to fill a pie tin; line pan with crust, put in the apples, cover with sugar and ground cinnamon; cover with crust; bake.

Cream Pie No. 1.—Three glasses of milk, three tablespoonfuls of corn starch, yolks of three eggs, two teaspoonfuls of Dr. Price's Extract of Lemon, a pinch of salt; boil until thick; pour into a baked crust; whip the whites with one cup of sugar and spread on top. Brown.

Cream Pie No. 2.—Stir to a cream one-half cup of sugar, one tablespoonful of butter, add two well-beaten eggs, two tablespoonfuls of flour, two cups of milk, two teaspoonfuls of Dr. Price's Extract of Orange. Pour into pans lined with crust; bake.

Lemon Pie.—Grate the rind of one lemon and use the juice, or two teaspoonfuls of Dr. Price's Extract of Lemon, one cup of sugar, one tablespoonful of butter, two tablespoonfuls of milk, four eggs; mix; pour into pans lined with crust and bake. When done, spread the top with white of one egg, one-half cup of sugar; brown.

Lemon Cream Pie.—Boil one pint of milk, add three teaspoonfuls of corn starch; when boiled take from stove and stir in the yolks of four eggs, two tablespoonfuls of butter, one cup of sugar, the juice of two lemons and rind of one grated; pour into rich crust; bake twenty minutes. Whip the whites of four eggs with one cup of sugar. Spread over the top and brown.

Custard Pie.—One quart of milk, five eggs, three tablespoonfuls of sugar, one teaspoonful of Dr. Price's Extract of Lemon. Baked in pans lined with plain crust.

Chocolate Pie.—Four tablespoonfuls of grated chocolate, one pint of water, yolks of two eggs, two tablespoonfuls of corn starch, six tablespoonfuls of sugar, boil until thick; add one teaspoonful of Dr. Price's Extract of Vanilla; bake the crust, pour in the chocolate. Beat the whites of the eggs with one cup of sugar, spread over top and brown.

Marlborough Pie.—Six macaroons, roll fine; one cup of stewed apples, three eggs, one-half pint of cream, one teaspoonful of Dr. Price's Extract of Almond, two teaspoonfuls of chopped citron; mix. Line deep pan with crust, pour in the mixture; bake.

Cocoanut Pie.—One-half pound of sugar, one-quarter pound of butter, three eggs, one-half pound of grated cocoanut, one teaspoonful of Dr. Price's Extract of Rose; mix; pour into pan lined with crust; bake.

After a trial of many years, all housekeepers acknowledge the superiority of Dr. Price's Delicious Flavoring Extracts.



SECTION OF MEXICAN VANILLA VINE, SHOWING FRUIT.



FRUITS USED IN THE MANUFACTURE OF



PRICE'S DELICIOUS FLAVORING EXTRACTS.



SICILY.

GATHERING LEMONS FOR DR. PRICE'S DELICIOUS FLAVORING EXTRACTS.

Victoria Pie.—Steam six apples until tender, press through a sieve and mix a tablespoonful of butter with them while hot; let stand to cool. Add the yolks of four eggs, the juice of one lemon, one cup of sugar and one of cream. Line pie pans with plain paste; fill with the mixture; bake in a quick oven; cover tops with meringue.

Cherry Pie.—Line the pan with good crust and fill with ripe cherries, stoned; regulate the quantity of sugar you scatter over them by their sweetness. Cover and bake. When cold sift powdered sugar over upper crust.

Blackberry, Raspberry and Plum pies are made in the same way.

Pumpkin Pie.—One-half cup of pumpkin, one cup of milk, sugar to taste; one egg, one teaspoonful extract of ginger, one-half teaspoonful of cinnamon, one-quarter teaspoonful of cloves, one tablespoonful of whisky or brandy, enough for one pie.

Sweet-Potato Pie.—One pint of mashed sweet potatoes, one cup of sweet milk, one cup of butter, one cup of sugar, four eggs, one nutmeg, one-half teaspoonful of Dr. Price's Extract of Lemon. Pour into pan lined with crust; bake.

Mince Pie Meat.—Boil two pounds of good meat tender; chop fine when cold; one-half pound of suet, chopped fine; one tablespoonful of ground cloves, one of nutmeg, one tablespoonful each of Dr. Price's Extract of Cinnamon and Ginger, two cups of sugar, one cup of molasses, one cup of wine, one of brandy, two pounds of seeded raisins, two pounds of currants, one pound of citron chopped fine, two pounds of tart apples chopped fine, one teaspoonful of salt, one teaspoonful of ground mace, one of allspice; mix well; put in stone jars and cover. Will keep all winter.

Peach Pie.—Line a pie tin with crust, slice the peaches and put sugar enough over to sweeten, allow three peach kernels to a pie, add a little water; bake with cross bars of crust across the top. Can be made from canned peaches.

Currant and Raspberry Tart.—Three cups of currants, one cup of raspberries, one and one-half cups of sugar; bake with under and upper crust.

Tarts.—Use the best puff paste for tarts, roll thick and bake in small pans; fill with jam, jelly or cream.

Cream Tarts.—Fill tart shells with whipped cream; put a spoonful of jelly on top of cream.

Dr. Price's Fruit Coloring is the only coloring in the market that is safe to use.

Tart Shells.—Roll thin good puff paste, cut out with a glass, then with a wineglass cut out the center of small ones, lay on top of each other and bake. Fill with jelly or jam.

Almond Tarts.—Beat to a cream the yolks of three eggs and one-quarter of a pound of sugar; add one-half pound of pounded almonds; one teaspoonful of Dr. Price's Extract of Almond; put in tart tins lined with paste; bake ten minutes.

Cocoanut Tarts.—Dissolve one-half pound of sugar in one-half pint of water, add one pound of grated cocoanut, boil; when cool add the yolks of three and the white of one egg; mix and pour into tart tins lined with crust; bake.

Cheese Cakes.—One cup of grated cocoanut, one cup of milk curds, one cup of cream, yolks of five eggs, one cup of sugar, one teaspoonful of Dr. Price's Extract of Almond; boil until thick; pour into tart tins lined with puff paste; bake ten minutes. Orange or lemon can be used in place of cocoanut.

Strawberry Short Cake.—One quart of flour, two teaspoonfuls of baking powder, a pinch of salt, a tablespoonful of sugar, three tablespoonfuls of butter and milk to make a soft dough; bake in two layers, one on top of the other, with butter between; when cool, slit open with a knife and cover with berries sprinkled with sugar, put other layer of crust on top and cover with berries.

DUMPLINGS.

Apple Dumplings.—Make a soft dough; peel and core tart apples; wrap each apple in the dough, drop in boiling water; eat with sauce.

Steamed Apple Dumplings.—Make a good baking powder crust, peel and core tart apples, fill the cavity in apples with sugar, wrap each in the dough, and steam one hour. Serve with butter and sugar sauce.

Baked Apple Dumplings.—Make as for steamed dumplings; put in pan so as not to touch; bake brown. Serve with cream sauce.

Peach Dumplings.—Make the same crust as for apple dumplings. Use canned peaches, put a little piece of butter with same and a little sugar, cover in dough and bake. Serve with foaming sauce.

Chemists and Physicians all testify to the purity, strength and wholesomeness of Dr. Price's Delicious Flavoring Extracts.

Barberries.—Make a crust as for pie, roll out quite thin and cut in rounds with the top of a pint pail, if you are not fortunate enough to have a cutter the requisite size. On these rounds pour a good tablespoonful of this mixture: One coffee cup of stoned and chopped raisins, one piece of citron about the size of a trade dollar, the juice and grated rind of one lemon, one egg, one cup of sugar and a pinch of salt; mix all well. After putting it on the paste, wrap it together, thus making a sort of a little turn-over. Do not cut any vent in the dough, but press the edges so firmly together that not a drop can escape. When all are laid side by side in a pan or baking tin, wet them over with milk in which a little sugar is dissolved; this gives them a lovely brown.

PUDDINGS.

Christmas Plum Pudding.—One pound of suet chopped fine, one pound of sugar, one pound of grated bread, one pound of raisins, two pounds of currants, one glass of brandy, two teaspoonfuls of ground ginger, two teaspoonfuls of nutmeg, one of cloves, a pinch of salt, one pint of milk; beat well and steam five hours. Serve with rich wine sauce.

Fruit Pudding No. 1.—Stew dried apricots or peaches until tender, and sweeten to taste. While hot pour over Boston crackers, split open, making alternate layers of fruit and crackers, the last one being a thick one of fruit. Stand away to cool, and serve with whipped cream.

Fruit Pudding No. 2.—One pint of flour, two teaspoonfuls of baking powder, one of salt, one egg and milk enough to make a very stiff batter. Add one cupful each of raisins, currants, suet and one apple cut fine. Pour the mixture into a pudding bucket, and place in a vessel of boiling water, boiling steadily for two hours. Serve with foaming sauce.

Suet Pudding.—One cup of suet, one cup of molasses, one cup of milk, one cup of seeded raisins, two cups of Graham flour, one cup of wheat flour, one teaspoonful of baking powder. Steam three hours.

Graham Pudding.—Two cups of Graham flour, one cup of molasses, one-half cup of milk, one cup of raisins, one pinch of salt and one teaspoonful of soda. Steam two hours.

If something pure, nice and delicate is wanted, use Dr. Price's Delicious Flavoring Extracts of Vanilla, Lemon, etc.

Puff Pudding.—Mix one pint of flour, one teaspoonful of baking powder, a pinch of salt, and milk enough to make a batter. Pour into a greased pan; put steamed apples on top, then pour on more batter. Steam one-half hour. Serve with hard sauce.

Cream Pudding.—Mix one-half cup of sugar and one grated lemon. Beat six eggs to a froth and add one pint of flour, one pint of milk and one pint of rich cream, a pinch of salt. Bake in a buttered dish. Serve with lemon sauce.

Tipsy Pudding.—Saturate a loaf of sponge cake with wine or brandy; make a rich boiled custard, place the cake in a deep glass dish and pour the custard over it. Stick the top full of blanched almonds and serve cold.

Queen of Puddings.—One pint of bread crumbs, one quart of milk, one cup of sugar, yolks of four eggs, one tablespoonful of butter, one teaspoonful of Dr. Price's Extract of Lemon. Bake; spread with a layer of jelly fruit. Whip the whites of the eggs to a froth with one cup of sugar and the juice of one lemon; then spread on top and brown.

Rice Meringue.—Boil a cupful of rice in one quart of water until tender, drain in a colander, add a pint of milk, a tablespoonful of butter and the yolks of six eggs beaten with two cupfuls of sugar, with the juice and rind of a lemon; pour in a baking dish and bake in a quick oven. Beat the whites of the eggs with a teacupful of powdered sugar, heap over the top. Set in oven to brown.

Orange Pudding.—Peel and cut up six oranges into the bottom of a dish; pour over them a custard. Make the frosting of the whites of four eggs and one-third of a cup of sugar. Spread over the top, brown a little and serve cold.

Banana Pudding.—Cut stale cake in thin slices and line a dish with slices. Cover the cake with banana sliced very thin. Over this pour a cupful of thin boiled custard. Make another layer of cake and bananas and cover with custard. Set away to cool.

Rice Pudding.—One quart of milk, four eggs, one-half cup of rice, three-quarters cup of sugar, one tablespoonful of butter, one-half cup of raisins, seeded and chopped; boil the rice five minutes in one pint of milk. When cool, add the yolks of the eggs, also butter and sugar, then the pint of unboiled milk, the whites of the eggs and the raisins last; add one teaspoonful of nutmeg. Cook one hour and eat cold.

Try Dr. Price's Onion Relish. Always ready to use, giving the cooked flavor of onions to soups, meats, etc.

Cottage Pudding.—One cup of milk, half cup of sugar, two cups of flour, one egg, one tablespoonful melted butter, two teaspoonfuls baking powder; flavor with Dr. Price's Extract of Lemon; bake one-half hour. Serve with lemon sauce.

Railroad Pudding.—Beat one egg, add one cup of sugar, one teaspoonful melted butter, one and one-half cups of flour, one teaspoonful baking powder, one-half cup of milk, one teaspoonful of Dr. Price's Extract of Lemon; bake. Serve with foaming sauce.

Peach Cottage Pudding.—Stir sliced peaches into a batter made of one-half cup of sugar, three tablespoonfuls of melted butter, one beaten egg, one cup of milk, one pint of flour, three teaspoonfuls of baking powder; bake in a loaf. Serve with hard sauce.

Chocolate Pudding.—Boil one pint of milk, add one-half cup of sugar, two tablespoonfuls of grated chocolate, one large spoonful of corn starch; boil until thickened, then pour into a mold and place on ice. Serve with cream flavored with Dr. Price's Extract of Vanilla.

Fig Pudding.—One-half pound of figs, one-quarter pound of bread crumbs, one teacupful of milk, two and one-half ounces of sugar, three ounces of butter and two eggs; chop the figs fine and put in the butter, sugar and eggs. Butter a mold and sprinkle with flour. Steam three hours.

Macaroni Pudding.—One cup broken macaroni, one quart milk, four eggs, juice and grated peel of one-half lemon, three-quarters of a cup of sugar and two tablespoonfuls of butter; boil the macaroni in one-half the milk until tender; while hot stir in the butter, sugar, lemon and eggs. Bake in a buttered mold one-half hour.

Delmonico Pudding.—One quart of milk, one tablespoonful of corn starch dissolved in cold milk; yolks of five eggs well beaten, six tablespoonfuls of sugar; boil five minutes, then pour into pudding dish and bake one hour; beat the whites of six eggs with sugar and flavor with Dr. Price's Extract of Lemon; return to the oven and brown.

Indian Pudding.—Pour enough boiling water on two cups of Indian meal to wet, add one-half cup of butter, one cup of sugar, a pinch of salt; two cups of milk, one-half cup of molasses and one cup of seeded raisins, one teaspoonful of Dr. Price's Essence of Cinnamon and a little nutmeg. Bake three hours and serve with cream.

A good appetite is essential to a good digestion, and digestion is promoted by pure food. No poisonous oils or ethers are found in Dr. Price's Delicious Flavoring Extracts.

Tapioca Fruit Pudding.—Soak one cup of tapioca over night, cook soft in water, then add, and cook thoroughly, one pint preserved raspberries; cool in a mold and serve with sugar and cream.

Delicate Pudding.—One cup of sugar, one cup of milk, one egg, one cup of raisins, butter the size of an egg, two teaspoonfuls of baking powder, flour enough to make a stiff batter. Steam one hour.

Steamed Berry Pudding.—One cup of sugar, two cups of flour, one cup of milk, two cups of berries and two teaspoonfuls of baking powder. Steam two hours.

Cup Pudding.—One cup of milk, one cup of molasses, one cup of butter, one cup of flour, one teaspoonful of baking powder; steam two hours. Serve with wine sauce.

Brown-Top Pudding.—Put into a pudding dish slices of stale cake, pour over it a custard flavored with Dr. Price's Extract of Lemon; cover the top with a meringue; bake brown. Serve with lemon sauce.

Boston Pudding.—One cup of sugar, two-thirds of a cup of butter, one cup of milk, three cups of flour, two teaspoonfuls of baking powder, two tablespoonfuls of molasses, one cup of seeded raisins and a pinch of salt. Boil four hours.

Snow Pudding.—One-half box of gelatine, dissolve in one pint of boiling hot water; when nearly cool add one cup of sugar, juice of one lemon, strain; add whites of three eggs beaten to a stiff froth; beat all thoroughly and quickly; pour into a mold. Serve cold with soft custard made of the yolks of three eggs, one-half teaspoonful of corn starch stirred in one pint of boiling milk; sweeten to taste and flavor with one teaspoonful of Dr. Price's Extract of Lemon.

Fritters.—Four eggs well beaten, one quart of flour, two heaping teaspoonfuls baking powder, one-half teaspoonful of salt, milk to make a batter; fry in hot lard; sprinkle with sugar or eat with syrup.

Apple Fritters.—One cup of sweet milk, two cups of flour, two eggs, one teaspoonful of baking powder, one tablespoonful of sugar; a pinch of salt; heat the milk and add it slowly to the yolks and sugar; add the flour and whites of eggs; stir well; add thin slices of sour apples; drop from spoon into boiling hot lard; fry light brown. Serve with lemon sauce.

Peach Fritters and Pineapple Fritters can be made in the same way.

Dr. Price's Delicious Flavoring Extracts are so highly concentrated only a small quantity is required to impart the fruit flavor.

Cream Fritters.—Stir into one pint of sweet milk one and one-half pints of flour which has been previously mixed with two heaping teaspoonfuls of baking powder, adding six eggs well beaten, one teaspoonful of salt, and lastly one pint of good sweet cream; drop this mixture from a tablespoon into hot lard and fry same as doughnuts.

✓ **Apple Charlotte.**—Butter, then flour a pudding dish; line it with thin slices of bread buttered on both sides; put a thick layer of apples cut in thin slices, sugar and a little cinnamon and a few small pieces of butter; another layer of bread and butter, apples, sugar, cinnamon, and butter last. Bake slowly for two hours, leaving the dish covered until half an hour before serving, then let the apples brown on top.

PUDDING SAUCES.

Lemon Sauce.—One pound of sugar, three ounces of butter, one-half cup of water, juice and rind of two lemons; boil and beat in the yolks of two eggs; when cold add the whites of two well-beaten eggs.

Foaming Sauce.—Beat the whites of three eggs; melt one cup of sugar in a little water and boil; stir in one glass of wine and the eggs.

Hard Sauce.—One cup of butter, three cups of sugar; beat to a cream and flavor with Dr. Price's Extract of Lemon.

Good Pudding Sauce.—Beat together four tablespoonfuls of sugar and four ounces of butter; stir in one cup of boiling water; flavor with one teaspoonful of Dr. Price's Extract of Almond.

Hard Brandy Sauce.—Two cups of powdered sugar, one-half cup of butter beaten to a cream, and add one wineglass of brandy, half teaspoonful of extract of cinnamon.

White Wine Sauce.—Beat to a cream one-half cup of butter and two and one-half cups of powdered sugar, add one-half cup of boiling water. Stir in gradually two wineglasses of white wine and one teaspoonful of extract of nutmeg; put into a double boiler and stir until the sauce is hot, but do not let it boil. Serve cold.

The most cultivated palate is never offended by these Extracts, because of their natural fruit flavors.

CUSTARDS, CREAMS AND JELLIES.

Blanc Mange.—In seasoning custards and blanc mange, never use *ginger, allspice, mace or cloves*. Cinnamon and nutmeg are the only spices used, but the fruit essence of cinnamon is the most suitable for flavoring.

Blanc Mange for Summer No. 1.—Sweeten one quart of cream and flavor with one teaspoonful of Dr. Price's Extract of Lemon; dissolve one tablespoonful of gelatine in hot water and pour into the cream. Set on ice and serve with whipped cream.

Blanc Mange for Summer No. 2.—Take two cups of cream, one-half ounce of gelatine, one-half cup of sugar, one teaspoonful Dr. Price's Extract of Vanilla; dissolve the gelatine in water; mix; let it come to a boil, then pour into mold.

Corn Starch Blanc Mange.—Dissolve three tablespoonfuls of corn starch in one pint of milk, add three teaspoonfuls of sugar and the whites of three eggs. Put this mixture into a pint of boiling milk. Flavor with Dr. Price's Extract of Lemon; pour into cups. Turn out when cool and serve with jelly and cream.

Neapolitan Blanc Mange.—Make a corn starch blanc mange and separate into four parts; put the white into the bottom of the mold; stir into one part, while warm, one heaping tablespoonful of grated chocolate, and pour into the same mold on top of the white; color the next part with one-half teaspoonful of Dr. Price's Fruit Coloring and pour it on top of the chocolate; color the last part with the yolk of an egg and pour all into the mold. Cut into thin slices and serve with whipped cream.

Velvet Blanc Mange.—Two cups of sweet cream, one-half cup of gelatine dissolved in hot water, one-half cup of powdered sugar, one glass of white wine, one teaspoonful of Dr. Price's Extract of Almond; boil the cream, sugar and gelatine until it is smooth, then take it from the fire and flavor by adding the wine last. Stir well and pour into a mold.

Macaroon Custard.—Take one quart of milk, set it on to boil; mix one-half tablespoonful of butter and three of flour, and stir into the boiling milk; beat the yolks of six eggs with one-half cup of sugar; stir into the milk and take from the fire to cool; flavor with Dr. Price's Extract of Orange; now crumble one dozen macaroons over the top of the dish and pile on meringue.

The superior quality of materials used makes Dr. Price's Delicious Flavoring Extracts the finest in the market.

Boiled Custard.—One quart of milk, two eggs, one tablespoonful of corn starch, one teacup of sugar, one teaspoonful of Dr. Price's Extract of Vanilla.

Almond Custard.—One pint of new milk, one cup of sugar, one-quarter pound of blanched almonds, chopped; stir over the fire; add the well-beaten yolks of four eggs. Flavor with Dr. Price's Extract of Rose; put into cups and pile on meringue.

Cup Custard.—Beat four eggs with two-thirds of a cup of white sugar, add a quart of rich new milk; flavor with one teaspoonful of Dr. Price's Extract of Almond or Vanilla; stir all together; pour into cups and place them in a dripping pan of water; set in an oven and bake with moderate heat.

Floating Island.—One quart of milk, four eggs, whites and yolks beaten separately, four tablespoonfuls of sugar, two teaspoonfuls Dr. Price's Extract of Vanilla, one-half cup of currant jelly; heat milk to scalding, but not boiling; beat the yolks, stir into them the sugar, and pour upon them gradually, mixing well, a cup of the hot milk; return to saucepan and boil until it begins to thicken; when cool, flavor and pour into a glass dish; heap upon the top meringue of whites, whipped until you can cut it, into which you have beaten the jelly a teaspoonful at a time.

Dr. Price's Tapioca Cream.—Soak two tablespoonfuls of tapioca over night in just enough water to cover it; in the morning boil one quart of milk with the soaked tapioca, by placing it in a tin can or pail set in water to boil; add two-thirds of a cup of sugar and a little salt; beat the yolks of three eggs thoroughly; when the milk has boiled ten minutes, stir in the yolks, remove from the fire and stir rapidly for five minutes, so that it will not curdle; flavor with Dr. Price's Extract of Vanilla; pour into a baker or pudding dish; beat the whites of the eggs to a stiff froth, which pour over the top of the cream; sift sugar over the top and brown a few minutes in the oven. Serve cold.

Bavarian Cream.—One quart of sweet cream, yolks of four eggs, one-half box of gelatine, one cup of sugar, two teaspoonfuls of Dr. Price's Extract of Vanilla; soak the gelatine in one cup of cold water twenty minutes, then pour into one pint of boiling hot sweet cream; add the yolks of the eggs well beaten and heat until it begins to thicken, then take from the stove and while hot add the other pint of cream whipped to a stiff froth, and flavor with Dr. Price's Extract of Zephyr. Mold, and set on ice until ready for use.

Dr. Price's Aromatic Essence of Jamaica Ginger, prepared from selected roots, is useful in every family.

Baked Custard.—One quart of milk, four beaten eggs, four tablespoonfuls of sugar and a pinch of salt.

Fruit Charlotte.—Line a mold with lady fingers and sections of oranges; soak one-half package of gelatine in one cup of cold water for one-half hour; pour in one and one-half cups of hot water and stir until dissolved, then add one cup of sugar and set in ice until it begins to thicken. Beat the whites of three eggs to a strong froth that does not separate; mix lightly with gelatine; flavor with Dr. Price's Extract of Orange and pour into a mold. Put into the refrigerator until ready for use.

Charlotte Russe.—One pint of rich cream whipped to a stiff froth, one-half cup of powdered sugar, whites of two eggs, two teaspoonfuls of Dr. Price's Extract of Zephyr; line a glass dish with lady fingers or small slices of cake, and pour on the whipped cream.

Russian Cream.—Four eggs, one cup of sugar, one quart of milk, one-half box of gelatine dissolved in one pint of hot water; make a custard of the milk, sugar and yolks of eggs; take from the stove and stir in the well-beaten whites of the eggs, add the gelatine, and flavor with Dr. Price's Extract of Lemon. Pour into a mold and when cold serve with whipped cream.

Spanish Cream.—One-half box of gelatine, one quart of milk, yolks of three eggs, one cup of sugar; soak the gelatine in the milk for one hour, put on the stove and stir as it warms; beat the yolks and sugar together and stir into the boiling milk; flavor with Dr. Price's Extract of Vanilla. Pour into mold and serve with cream.

Swan's-Down Cream.—Whip stiff one pint of rich cream, then beat to a froth the whites of three eggs, sweeten with a cup of sugar, and flavor with two teaspoonfuls of Dr. Price's Extract of Almond. Beat all together; pour into a glass dish and set into a bowl of hacked ice to send to the table. Eat with sponge cake.

Almond Cream.—One pint of milk boiling hot, two tablespoonfuls of corn starch, a small handful of almonds blanchd and chopped fine, one cupful of sugar. When quite thick take from fire and pour over it the beaten whites of three eggs. Set on ice and serve with whipped cream.

Apple Snow.—Pare and core six good-sized apples, steam them in two tablespoonfuls of water with a little lemon peel till quite soft, add one-fourth pound of finely-sifted white sugar, the whites of two fresh eggs. Beat it well for three-quarters of an hour without stopping, and serve heaped up in custard glasses.

Dr. Price's Delicious Flavoring Extracts have no equals. They are always reliable.

Italian Cream.—One-half box of gelatine, one-half pint of milk; soak the gelatine in milk one-half hour; add a pint of milk and yolks of four eggs, stir while boiling, and sweeten to taste; take from the stove and flavor with one teaspoonful of Dr. Price's Extract of Vanilla and one wineglass of brandy; stir in the whites of eggs well beaten; pour into a mold to harden.

Rice Cream.—Wash half a cup of rice and cover with three cups of milk, steam until soft, add one pint of milk, four tablespoonfuls of sweet cream, the yolks of three eggs beaten with half cup of sugar. Put all in a double kettle and let it cook ten minutes. Pour out in an earthen pudding-dish. Frost with the beaten whites of two eggs, to which is added four tablespoonfuls of sugar and a teaspoonful of Dr. Price's Extract of Lemon; set in the oven a few minutes.

Snow Balls.—Wash a cupful of rice and put in a saucepan with a cupful of milk; boil until tender, add a pinch of salt and put into small cups to cool. When cold, turn out into a dish and pour over boiled custard.

Wine Jelly.—One package of gelatine, one cup of cold water; soak two hours. Add three cups of sugar, juice of three lemons, pour over this a quart of boiling water; stir until dissolved. Add one pint of sherry wine. Strain through a cloth into molds.

Chocolate Cream.—Soak one-half box of gelatine in one-half cup of warm water one hour. Add to the same one-half cup of grated chocolate, one-half pound of white sugar, and one pint of new milk; stir all together and boil five minutes by placing the vessel in another of boiling water, then add one-half pint of rich cream, boil one minute. Flavor with Dr. Price's Extract of Vanilla, and pour into molds to cool.

Cider Jelly.—This can be made the same as wine jelly by substituting sweet cider in place of the wine.

Fruit Desserts.—Make a lemon jelly by any good recipe (see page 37); have ready a handful of candied cherries, some Malaga grapes, the meat of two oranges and two bananas sliced. Pour a little jelly into a mold to harden, then put in fruit and more jelly, etc. When it is to be served, break it up and serve on a platter with a thin custard made of one quart of milk boiled with the yolks of four eggs, and one teaspoonful of Dr. Price's Extract of Lemon. The jelly may be made in two parts, coloring one-half pink with Dr. Price's Fruit Coloring.

There is economy in strength, and there is strength in Dr. Price's Delicious Flavoring Extracts.

Lemon Jelly.—To a package of gelatine add one pint of cold water, juice of four lemons; let it stand one hour. Add one pint of boiling water, one-half teaspoonful of Dr. Price's Extract of Lemon, three cups of sugar. Let come to a boil. Strain through a cloth into a mold. Set away to get cold.

Orange Jelly.—Make the same as lemon jelly, using one lemon and three oranges.

ICE CREAMS, ICES AND SHERBETS.

Coffee Ice Cream.—One pint of cream, one pint of new milk, one large cup of sugar; whip the cream to a stiff froth, add the sugar and milk; flavor with two tablespoonfuls of Dr. Price's Extract of Coffee.

Ice Cream No. 1.—Three eggs separated, two cups of sugar beaten with the yolks; add one pint of cream and one quart of milk, beat the whites of eggs light and mix well; flavor with one tablespoonful of Dr. Price's Extract of Vanilla. This will make one gallon of cream.

Ice Cream No. 2.—One pint of cream, one cup of good milk, one cup of sugar, whites of two eggs well beaten, one tablespoonful of gelatine dissolved in hot water. Flavor with Dr. Price's Extract of Lemon.

Fruit Cream.—One pint of cream, one pint of milk, one cup of sugar, one-half pound of figs chopped fine, one-half pound of almonds, one can of peaches, one teaspoonful each of Dr. Price's Extract of Orange, Vanilla and Coffee; mix well before putting into the freezer.

Frozen Peaches.—One can or twelve large peaches, two coffee cups of sugar, one pint of water and the beaten whites of three eggs; break the peaches and stir all ingredients together. Freeze the whole into form.

Roman Punch No. 1.—Juice of eight lemons and five oranges, three pints of sugar, three pints of water; boil and strain; add one wineglass of rum and two of champagne; also the beaten whites of three eggs. Freeze.

Lemon Ice.—The juice of six lemons and one large sweet orange, one quart of water and two cups of sugar. Stir until dissolved and freeze in the usual manner.

Ignorance and want of judgment lead to the injudicious use of extracts containing poisonous oils and ethers.

Cream a la Rose.—Two quarts of fresh cream, two cups of sugar, one teaspoonful of Dr. Price's Fruit Coloring, two teaspoonfuls of Dr. Price's Extract of Rose, yolks of twelve eggs; heat the cream boiling hot; stir the sugar in, then the coloring and flavoring; beat the yolks light and pour in the cream, stirring all the time; boil in double boiler until it thickens. Freeze.

Italian Tutti-Frutti.—Take a large form for ice cream; have ready as great a variety of ripe fruit as possible, watermelon included; seed the watermelon, cut it into lozenges or squares, put a layer of it into the form, sugaring it well with granulated sugar; then a layer of varied fruits; sugar abundantly, and proceed in this way until the form is packed full of fruit and sugar; cover it, set in double boiler just long enough for the sugar to dissolve and the juices to be started; then let it cool; when cold, freeze. This is the genuine tutti-frutti and is delicious.

Peach Ice Cream.—One pint of peaches run through a sieve and sweetened to taste; one pint of cream, one of milk, sweetened, whites of two eggs; mix milk and cream, put in freezer as soon as it sets, add peaches, freeze five minutes and add the eggs whipped light. Freeze hard.

Strawberry Ice.—Crush two quarts of strawberries with two pounds of sugar; let them stand an hour or more; squeeze them in a straining cloth, pressing out all juice; add to this an equal measure of water, and when half frozen the beaten whites of eggs in the proportion of three to a quart.

Currant Ice.—A refreshing ice is made of currants, raspberries, or equal parts of each. Squeeze enough fruit in a jelly bag to make a pint of juice; add a pint each of water and sugar; pour the whole boiling hot on the whites of three eggs, beaten to a stiff froth, and whip the mixture thoroughly; when cool, freeze in the usual manner. Any juicy fruit may be prepared in this manner.

Orange Sherbet.—Juice of six oranges, two lemons, one pint of sugar, two tablespoonfuls of gelatine soaked in cold water; mix the juice with one pint of cold water, add the sugar and pulp of fruit, stir in the gelatine and flavor with one teaspoonful of Dr. Price's Extract of Orange. Freeze like ice cream.

Pineapple Sherbet.—One can of grated pineapple, or one pint of fresh fruit, one pint of sugar, one pint of water, one tablespoonful of gelatine dissolved in hot water, and one tablespoonful of Dr. Price's Extract of Lemon. Mix well and freeze.

Dr. Price's Delicious Flavoring Extracts have the taste and smell of the natural fruits.

Almond Milk.—Almond milk is a delicious beverage, but it does not keep long. Take three dozen fresh almonds, blanched, and pound to a paste; two lumps of sugar and one pint of water; mix one gill of boiling water with the almonds; when you have pounded them in a mortar, strain, return to the mortar and pound with more water until you have used a pint in all; sweeten to taste.

Pomegranate Sherbet.—Juice and pulp of four oranges, one-quarter of a box of gelatine dissolved in hot water, one cup of sugar, one pint of cold water, one teaspoonful of Dr. Price's Fruit Coloring and one teaspoonful of Dr. Price's Extract of Ideal.

Pudding Glace.—Thicken one pint of new milk with two tablespoonfuls of arrowroot; boil three pints of milk, pour in the pint of thickened arrowroot, also three eggs and three cups sugar; stir in one-half pound each of chopped figs, raisins and citron. Flavor with Dr. Price's Extract of Vanilla. Freeze.

Frozen Pudding.—One pint of cream, yolks of four eggs. Make a syrup of one pound of sugar and one pint of water, put on the fire until boiling; then stir in forty blanched almonds pounded fine, two ounces each of chopped citron, raisins and currants, one ounce each of candied orange and lemon peel, one glass of brandy. Freeze.

Raspberry Royal.—Put four quarts of berries into a stone jar; pour one quart of cider vinegar over them; add one pound of sugar; mash to a paste and let stand in the sun four hours; strain out all the juice and add one pint of brandy; put into bottles; seal and lay in the cellar; stir two tablespoonfuls into a glass of ice water when you wish to use it.

Fruit Sherbet.—Fruit sherbets are now being sold at confectioner's stores, but they can be as easily made at home. Mash any ripe fruit and pass it first through a coarse, then through a fine sieve. To every quart of juice add a quart of water, and sweeten with powdered sugar; when the sugar is dissolved strain again and keep in the refrigerator until wanted.

Kumyss.—Take seven pints of milk, three pints of tepid water, one-half of a cake of yeast and thirty lumps of loaf sugar; dissolve the yeast in part of the tepid water, dissolve sugar in the rest; when both are thoroughly dissolved, mix all the ingredients and let stand over night; in morning, strain and place in bottles; bottles must be tightly corked and fastened, let stand for two or three days before using. A little less sugar could be used, if too sweet.

If health is considered, use only reliable articles like Dr. Price's Delicious Flavoring Extracts.

A Delightful Fruit Punch.—Dissolve a pound and one-quarter of sugar in a quart of boiling water; add the grated rind of one lemon and one orange, grate only the yellow rind, the least bit of the white will make it bitter; stir in two tablespoonfuls of gelatine that has soaked for an hour in a half cup of water; simmer for five minutes until the gelatine is thoroughly dissolved; take from the fire, and when cool add Dr. Price's Extract of Orange or Lemon to suit the taste; when cold put in a freezer and stir until frozen; do not stir rapidly, but slowly and evenly; color with Dr. Price's Fruit Coloring (perfectly harmless), if desired.

Strawberry Sherbet.—One quart of berries crushed to a paste, three pints of water, juice of one lemon, one teaspoonful of Dr. Price's Extract of Orange; mix and let it stand three hours; strain out the juice into one pound of sugar; stir well and set on ice until ready to use.

Roman Punch No. 2.—Three cups of good lemonade, one glass of champagne, one glass of rum, two tablespoonfuls of Dr. Price's Extract of Orange, whites of two eggs, one-half pound of sugar; mix well and serve in glasses half filled with broken ice.

Claret Punch.—One quart of claret, one-half pint of ice water; cover two lemons sliced thin with one-half cup of powdered sugar; let them stand ten minutes; add the water and wine; mix well; serve in glasses half full of pounded ice.

Jamaica Ginger Beer.—One four-ounce bottle of Dr. Price's Jamaica Ginger, one ounce cream of tartar, six quarts of water, one pound of sugar, grated rind of one lemon; mix and heat through, add one-half cake yeast; bottle, tie down the corks and lay in cellar. Good in four days.

CONFECTIONERY.

Uncooked French Candies.—For the uncooked cream, break the whites of two eggs into a bowl, add an exactly equal measure of cold water, and stir in powdered sugar until you have it stiff enough to be moulded into shape by the fingers; flavor with any essence you like. Now, for the varieties to be made with either of these as a foundation: Mold some of the cream into little balls half an inch in diameter, and clap on either side the half of an English walnut; have ready some chocolate melted in a bowl set

To give artistic touches to table delicacies use Dr. Price's Exquisite Fruit Coloring.

over a boiling teakettle, and after these little balls of cream are dry, stick a long hat pin into them and dip into the melted chocolate, and you have most delicious chocolate creams; roll them in until thoroughly coated; they may also be dipped in the chocolate after putting the nuts on, or the cream may be colored with a few drops of Dr. Price's Fruit Coloring. Another variety is given by adding the peel of an orange or lemon to the cream, and as it thins somewhat, stir in more sugar. For cream figs, tear the fig in two, leaving it joined at the stem end, insert an oblong piece of the cream and press the fig together at the bottom; serve dates the same way. Pineapple or any kind of preserved fruit may be drained from the syrup, cut into slices and rolled in the cream. A novel candy is made by molding some of this candy into a flat pan, spread with any kind of jelly that is so stiff that it can be cut with a knife, and put on another layer of cream. A most delightful nut candy is made by stirring several kinds of chopped nuts into the cream, then make into squares or bars, and wrap in waxed papers if it is to be kept for any length of time. Seeded raisins, figs and citron, chopped fine, make a fruit mixture that can be used in the same way. The cream may be flavored with Dr. Price's Extract of Chocolate and colored with a few drops of Dr. Price's Chocolate Brown Coloring.

Maple Creams.—Take one-half as much water as maple sugar, cook without stirring, and when nearly done put in a small piece of butter; try in water, and when it begins to harden take off and stir rapidly until it becomes a waxen substance; then make in balls and put halves of English walnuts on either side, putting on a greased plate to cool.

Chocolate Creams.—Two cups pulverized sugar; one-half cup cream, flavor to suit taste with Dr. Price's Extract of Vanilla; boil five minutes and make into balls while hot; take as much chocolate as required and steam over a teakettle; when soft, cover the balls and set them away to harden.

Marshmallows.—Dissolve one-half pound of white gum arabic in pint of water, strain and add one-half pound fine sugar and place over the fire, stirring constantly until the syrup is dissolved, and all of the consistency of honey; add gradually the whites of four eggs well-beaten; stir the mixture until it becomes somewhat thin and does not adhere to the finger; flavor to taste with Dr. Price's Extract of Vanilla and pour into a tin slightly dusted with powdered starch, and when cool divide into small squares.

In all particulars that constitute perfect flavors, Dr. Price's can not be approached by the various extracts in the market.

Vanilla Taffy.—One pound white sugar, one cup cream, one ounce gum arabic; boil sugar and cream together; when half done add dissolved gum arabic; when done, flavor with Dr. Price's Extract of Vanilla.

Butter Scotch.—Three pounds "A" coffee sugar, one-quarter pound butter, one-half teaspoonful cream tartar, eight drops Dr. Price's Extract of Lemon; add sufficient water only to dissolve the sugar; boil without stirring till it will easily break when dropped in cold water, and when done add the lemon; pour into a well-buttered dripping-pan one-quarter inch thick, and when partly cold mark off into small squares.

Cream Walnuts.—Two pounds white sugar, one teacup of water, boil until it threads; flavor highly with Dr. Price's Extract of Vanilla; take from the fire and stir until white and creamy; have walnuts prepared, make the candy into small round cakes; press walnuts into the sides, drop in granulated sugar.

Cocoanut Cream Candy.—One cocoanut, one and one-half pounds granulated sugar; put sugar and milk of cocoanut together, heat slowly until sugar is melted; then boil five minutes; add cocoanut (finely grated), boil ten minutes longer, stir constantly to keep from burning; pour on buttered plates; cut in squares; will take about two days to harden; use prepared cocoanut when other cannot be had.

Hoarhound Candy.—Boil two ounces dry hoarhound in one and one-half pints of water for about half an hour, strain and add three and one-half pounds of brown sugar; boil over a hot fire until sufficiently hard; pour out in flat, well-greased tins, and mark in sticks or small squares with a knife as soon as cool enough to retain its shape.

Molasses Candy.—One cup molasses, one cup sugar, butter size of an egg (sweet and not salt), and a tablespoonful vinegar; boil, but do not stir, until it hardens when dropped into cold water; when done, stir in a teaspoonful of soda and beat well; pour into buttered pans, and when cool pull until white; cut into sticks; flavor if desired just before pouring out to cool.

Hickory-Nut Candy.—One cup hickory-nut meats, two cups sugar, half cup water; boil sugar and water without stirring until thick enough to spin to a thread; flavor to suit taste with Dr. Price's Extract of Vanilla; set in cold water; stir quickly until white, then stir in the nuts; turn into flat tin; when cold cut into squares.

Artistic, delicate and tasteless are Dr. Price's Fruit Colors. Use will prove their merit.

Honey Candy.—One pint of white sugar, water enough to dissolve it, and four tablespoonfuls of honey; boil until it becomes brittle on being dropped into cold water; pull when cooling.

Chocolate Caramels No. 1.—One and one-half cups of grated chocolate, four of brown sugar, one and one-half of cold water, butter size of an egg and two tablespoonfuls sharp vinegar; boil on the top of a stove over a brisk fire until it becomes brittle when dropped in water; do not stir, but shake the vessel while boiling; flavor with two teaspoonfuls Dr. Price's Extract of Vanilla just before taking from the fire; pour into a buttered and floured dripping-pan and check off into even squares while soft.

Chocolate Caramels No. 2.—Take four ounces of chocolate; put into a saucepan with one-half teacup of water and dissolve; then add three pounds sugar, one-half pint of cream and one small teaspoonful of cream of tartar; stir slowly until it will crack; when done, pour in buttered pans and mark off in squares.

Hickory-Nut Macaroons.—To hickory nuts pounded fine, add mixed ground allspice and nutmeg; make a frosting as for cakes; stir in the meats and spices, putting in enough only to make it convenient to handle; flour the hands, and make the mixture into balls about the size of a nutmeg; lay them on tins well-buttered, giving room to spread; bake in a quick oven; use washed butter for greasing the tins; lard or salt butter gives an unpleasant taste.

Lemon Drops.—One cup of powdered sugar, two teaspoonfuls of Dr. Price's Extract of Lemon, water enough to dissolve; boil until crisp when dropped into water; drop in buttered plates in drops to cool.

Cream Candy.—One pound white sugar, one tablespoonful vinegar, one teaspoonful Dr. Price's Extract of Lemon, one teaspoonful cream tartar; add a little water to moisten sugar, boil until brittle; put in extract, then turn quickly out on buttered plates; when cool, pull until white and cut into squares.

Pop-Corn Candy.—Put into an iron kettle one tablespoonful of butter, three tablespoonfuls of water and one cupful of white sugar; boil until ready to candy, then throw in three quarts of nicely popped corn; stir vigorously until the sugar is evenly distributed over the corn; take the kettle from the fire and stir until it cools a little; in this way you may have each kernel separate and all coated with the sugar.

Dr. Price's Onion Relish appeals to the taste, giving an appetizing relish to whatever used.

Peppermint Drops.—One cupful of sugar crushed fine and just moistened with boiling water, then boil five minutes; take from the fire and add cream of tartar size of a pea; mix well and add one-half teaspoonful of Dr. Price's Essence of Peppermint; beat briskly until mixture whitens, then drop quickly upon white paper; have cream of tartar and essence of peppermint measured while the sugar is boiling. If it sugars before it is all dropped, add a little water and boil a minute or two.

Wintergreen drops are made the same way by using one-half teaspoonful of Dr. Price's Essence of Wintergreen.

Stick Candy.—One pound of granulated sugar, one cup of water, one-quarter cup of vinegar, one-half teaspoonful of cream of tartar, one tablespoonful of glycerine; flavor with a teaspoonful of Dr. Price's Extract of Vanilla, Rose or Lemon; boil all except the flavoring until crisp when dropped into water; when cooked, add one-half teaspoonful of soda; after pouring into greased pans to cool, pour a teaspoonful of Dr. Price's Flavoring Extract over the top; when partly cool, pull white; draw into sticks and cut with shears. Color with one teaspoonful of Dr. Price's Fruit Coloring.

ONION SALAD DRESSING.

Place in a soup plate (not bowl) a piece of ice about the size of an egg; three-quarter teaspoonful of salt; one-half teaspoonful of Dr. Price's Onion Relish; cayenne pepper to suit; one tablespoonful tomato catsup. Stir these with the ice. Then add one tablespoonful of table oil; two tablespoonfuls of vinegar. Mix all well together, stirring ice around with other ingredients so all will be cold. More or less oil and vinegar can be added to suit taste. This is one of the most palatable dressings for lettuce, chicory or endive, escarole, watercress, cold asparagus tips, romaine, or any of the combinations with cucumbers, tomatoes, etc.

Aside from their excellence there is economy in using Dr. Price's Delicious Flavoring Extracts, as being pure it takes less to flavor.

DECORATIVE DISHES.

Peach Sherbet.—One quart of white peaches canned, or one dozen fresh peaches; mash and strain, beat with a spoon until perfectly smooth. One pound of sugar, one quart of water, boil together for five minutes; while hot add one tablespoonful of gelatine which has been dissolved in four tablespoonfuls of water for half an hour, strain, and when cold add peaches, and juice of one lemon. Color to taste with Dr. Price's Fruit Coloring. When partly frozen add the beaten white of one egg.

Sunshine Cream.—One quart of cream, one quart of milk, one and one-half cups of sugar, one tablespoonful of flour. Mix sugar and flour together thoroughly, boil the milk, stir in sugar and flour, and boil until the consistency of cream; when cool, add cream, flavor with one teaspoonful of Dr. Price's Extract of Zephyr.

Grape Sherbet.—One quart of white canned grapes mashed fine, the juice of four lemons; sweeten to taste. Color a delicate pink with Dr. Price's Fruit Coloring. When partly frozen stir in the beaten white of one egg.

Sunshine Cake.—One and one-half tumblers of sifted powdered sugar, one tumbler of flour sifted four times, the whites of eleven eggs, one teaspoonful of Dr. Price's Extract of Orange, and the yolks of six eggs. Beat the whites of eggs stiff, add sugar, then flour, add the yolks of eggs beaten very light, last the baking powder. Make a boiled frosting, flavor with Dr. Price's Extract of Zephyr.

Almond Cream Cake.—Two cups of sugar, one cup of butter creamed, one cup of milk, three and one-half cups of flour, and the whites of eight eggs, beaten stiff; add last two teaspoonfuls of baking powder; bake in layers.

ICING.—Two cups of sugar, the juice of one lemon, one cup of water, boil to a clear, thick syrup. Pour into the beaten whites of three eggs; flavor with Dr. Price's Extract of Almond.

Ideal Cake.—Two cups of pulverized sugar, one-half cup of butter, creamed; one cup of milk, two cups of flour, one of corn starch, the whites of seven eggs beaten stiff, two teaspoonfuls of baking powder; flavor with Dr. Price's Ideal Extract.

Peach Cake.—Make any good white cake, bake in layers; slice peaches very thin, prepare cream by whipping and sweetening. Put peaches between layers, pour cream over each layer of peaches.

Dr. Price's Onion Relish does not fill the house with the odor of onions nor disagreeably affect the breath.

Delicious Cakes.—One cup of sugar, one-half cup of butter, two eggs, the yolks and whites beaten separately, one-half cup of milk, one and one-half cups of flour, one teaspoonful baking powder. Flavor with Dr. Price's Extract of Zephyr; bake in small crescent-shaped tins. Make a boiled frosting and color with any of Dr. Price's Fruit Colors. These are dainty served at an afternoon tea.

Rose Cake.—Use recipe for Angels' Food No. 1, flavoring with Dr. Price's Extract of Rose.

Rose Mousse.—Soak one-quarter of a box of gelatine for half an hour in one-quarter of a cup of cold water. Whip one pint of cream, add the gelatine and two-thirds of a cup of sugar, one teaspoonful of Dr. Price's Extract of Rose. Stir carefully until it begins to stiffen, put in a freezer; when nearly frozen place in a mold packed in ice and salt, let stand for one or two hours.

Ideal Ice.—One pint of cream, one cup of good milk, one cup of sugar, the whites of two eggs well beaten. Flavor with Dr. Price's Ideal Extract. When partly frozen remove dasher and beat in one-half cup of Jamaica rum, freeze to the consistency of an ice and serve in glasses.

Frozen Mint.—Make a plain lemon ice, and when frozen add the following: three tablespoonfuls of water, one-half teaspoonful of Dr. Price's Essence of Peppermint. Pack the freezer, and let it stand some time. Serve as you would a cordial, in small wine-glasses. This is considered a good aid to digestion.

Muscat Water Ice.—Take the juice of four lemons, mix with two cups of granulated sugar and let it stand for half an hour. Soak one tablespoonful of gelatine in a quarter of a cup of cold water for half an hour, then add half a cup of boiling water, stirring until dissolved; three cups of water added to the lemon and sugar gradually, stirring constantly; put in the gelatine and one-half cup of sherry. This is very pretty if colored a delicate brown with Dr. Price's Chocolate Brown Color. Freeze and serve in cups.

Corn Starch Flummery.—Put in a double boiler one quart of water, a saltspoonful of salt, four tablespoonfuls of corn starch, let it come to a boil, then stir in the beaten whites of three eggs, again let it come to a boil. Serve with the following sauce: One cup of sugar, butter the size of an egg, yolks of two eggs, one teaspoonful of corn starch, one teacup of hot water, one teaspoonful of Dr. Price's Extract of Zephyr; stir constantly and let it come to a boil. Serve hot.

If the housewife desires flavors at cheap figures she must expect quality to correspond.

INDEX.

CAKES.

	PAGE
Angels' Food No. 1.....	15
Angels' Food No. 2.....	15
Black or Wedding Cake	11
Bride's Cake	14
Caramel Cake.....	13
Chocolate Loaf Cake...	12
Chocolate Marble Cake..	13
Citron Cake.....	12
Clove Cake.....	12
Cocoanut Loaf Cake....	12
Coffee Cake.....	12
Cream Sponge Cake....	15
Cup Cake.....	13
Delicate Cake.....	15
Fig Cake.....	12
Fruit Cake.....	11
Gold Cake.....	14
Hickory-Nut Cake.....	12
Imperial Cake.....	12
Lunch Cake.....	14
Marble Cake.....	13
Mottled Cake	13
Plain Fruit Cake.....	11
Pound Cake No. 1.....	14
Pound Cake No. 2.....	14
Pound Sponge Cake....	15
Quick Sponge Cake....	14
Silver Cake.....	14
Spice Cake	12
Washington Cake.....	13
White Cream Cake....	14
White Lady Cake.....	14
White Mountain Cake..	14
White Pound Cake.....	14
White Sponge Cake....	15

LAYER CAKES.

Almond Cake.....	15
Apple Jelly Cake.....	16
Chocolate Cake.....	16
Cocoanut Cake.....	16
Cream Cake.....	16
Fig Cake.....	16
Hickory-Nut Cake.....	17
Lemon Jelly Cake.....	16
Metropolitan Cake.....	17

LAYER CAKES—Cont'd.

	PAGE
Minnehaha Cake.....	17
Orange Cake.....	15
Pineapple Cake.....	17
Pink and White Layer Cake.....	17
Rolled Jelly Cake.....	17

ICING FOR CAKES.

Almond Icing.....	18
Boiled Frosting.....	18
Cream Frosting.....	18
Chocolate Icing.....	18
Frosting.....	18
Soft Icing.....	18
The Best Icing.....	18
Water Icing	18

SMALL CAKES.

Almond Cookies.....	19
Almond Drops.....	22
Almond Jumbles.....	20
Anise Drops.....	20
Boston Cream Cake....	22
Bread Cake.....	22
Chocolate Wafers.....	20
Cream Puffs.....	22
Dew Drops.....	23
Doughnuts	20
Fried Cakes No. 1.....	21
Fried Cakes No. 2.....	21
Fruit Cookies.....	19
Fruit Ginger Bread....	21
Ginger Bread.....	21
Ginger Cookies.....	21
Ginger Drops.....	22
Ginger Snaps.....	21
Lemon Cookies.....	19
Lemon Jumbles.....	20
Molasses Cookies.....	19
Philadelphia Jumbles..	19
Ring Jumbles.....	20
Scotch Cakes.....	18
Soft Sugar Ginger Bread.....	21
Spice Drops.....	23

SMALL CAKES—Cont'd.

	PAGE
Sponge Ginger Bread (Eggless).....	21
Sugar Cookies.....	19
Tea Cakes.....	19
The Best Cookies.....	20
The Best Ginger Bread	22

PASTRY.

Almond Tarts.....	26
Apple Pie.....	24
Chocolate Pie.....	24
Cherry Pie	25
Cheese Cakes.....	26
Cocoanut Pie.....	24
Cocoanut Tarts.....	26
Cream Pie No. 1.....	24
Cream Pie No. 2.....	24
Cream Tarts.....	25
Currant and Raspberry Tarts	25
Custard Pie	24
Lemon Pie.....	24
Lemon Cream Pie.....	24
Marlborough Pie.....	24
Mince Pie Meat.....	25
Peach Pie.....	25
Pie Crust No. 1.....	23
Pie Crust No. 2.....	23
Pie Crust No. 3.....	23
Pie Crust No. 4.....	23
Puff Paste No. 1.....	23
Puff Paste No. 2.....	23
Pumpkin Pie.....	25
Strawberry Short Cake	26
Sweet Potato Pie.....	25
Tarts.....	25
Tart Shells.....	26
Victoria Pie.....	25

DUMPLINGS.

Apple Dumplings.....	26
Baked AppleDumplings	26
Barberries	27
Peach Dumplings.....	26
Steamed Apple Dump- lings	26

PUDDINGS.

PAGE

Apple Charlotte.....	31
Apple Fritters	30
Banana Pudding.....	28
Boston Pudding.....	30
Brown-Top Pudding....	30
Chocolate Pudding.....	29
Christmas Plum Pudding	27
Cottage Pudding.....	29
Cream Fritters.....	31
Cream Pudding.....	28
Cup Pudding.....	30
Delicate Pudding.....	30
Delmonico Pudding....	29
Fig Pudding.....	29
Fritters.....	30
Fruit Pudding No. 1....	27
Fruit Pudding No. 2....	27
Graham Pudding.....	27
Indian Pudding.....	29
Macaroni Pudding.....	29
Orange Pudding.....	28
Peach Cottage Pudding	29
Puff Pudding.....	28
Queen of Puddings....	28
Railroad Pudding.....	29
Rice Pudding.....	28
Rice Meringue.....	28
Snow Pudding.....	30
Steamed Berry Pudding	30
Suet Pudding	27
Tapioca Fruit Pudding	30
Tipsy Pudding.....	28

PUDDING SAUCES.

Foaming Sauce	31
Good Pudding Sauce...	31
Hard Brandy Sauce....	31
Hard Sauce.....	31
Lemon Sauce.....	31
White Wine Sauce.....	31

CUSTARDS, CREAMS AND JELLIES.

Almond Cream.....	34
Almond Custard.....	33
Apple Snow.....	34
Baked Custard.....	34
Bavarian Cream.....	33
Blanc Mange.....	32
Blanc Mange for Summer No. 1.....	32

CUSTARDS, ETC.—Cont'd.

PAGE

Blanc Mange for Summer No. 2.....	32
Boiled Custard.....	33
Charlotte Russe.....	34
Chocolate Cream.....	35
Cider Jelly	35
Corn Starch Blanc Mange	32
Cup Custard.....	33
Dr. Price's Tapioca Cream	33
Floating Island	33
Fruit Charlotte.....	34
Fruit Desserts.....	35
Italian Cream.....	35
Lemon Jelly.....	36
Macaroon Custard.....	32
Neapolitan BlancMange	32
Orange Jelly.....	36
Rice Cream.....	35
Russian Cream.....	34
Snow Balls.....	35
Spanish Cream.....	34
Swan's Down Cream...	34
Velvet Blanc Mange....	32
Wine Jelly.....	35

ICE CREAM, ICES AND SHERBETS.

A Delightful Fruit Punch.....	39
Almond Milk.....	38
Claret Punch.....	39
Coffee Ice Cream.....	36
Cream a la Rose.....	37
Currant Ice.....	37
Fruit Cream.....	36
Frozen Peaches.....	36
Frozen Pudding.....	38
Fruit Sherbet.....	38
Ice Cream No. 1.....	36
Ice Cream No. 2.....	36
Italian Tutti-Frutti....	37
Jamaica Ginger Beer...	39
Kumyss	38
Lemon Ice.....	36
Orange Sherbet.....	37
Peach Ice Cream.....	37
Pineapple Sherbet.....	37
Pomegranate Sherbet..	38

ICE CREAM, ETC.—Cont'd.

PAGE

Pudding Glace.....	38
Roman Punch No. 1....	36
Roman Punch No. 2....	39
Raspberry Royal.....	38
Strawberry Ice	37
Strawberry Sherbet....	39

CONFECTIONERY.

Butter Scotch.....	41
Cream Walnuts.....	41
Chocolate Car a m e l s No. 1.....	42
Chocolate Car a m e l s No. 2.....	42
Chocolate Creams.....	40
Cocoanut Cream Candy	41
Cream Candy	42
Hickory-NutMacaroons	42
Hickory-Nut Candy....	41
Hoarhound Candy.....	41
Honey Candy.....	42
Lemon Drops.....	42
Maple Creams.....	40
Molasses Candy.....	41
Marshmallows	40
Pop-Corn Candy.....	42
Peppermint Drops.....	43
Stick Candy.....	43
Uncooked French Candies.....	39
Vanilla Taffy.....	41


DECORATIVE DISHES.

Almond Cream Cake...	44
Corn Starch Flummery	45
Delicious Cakes.....	45
Frozen Mint.....	45
Grape Sherbet.....	44
Ideal Cake.....	44
Ideal Ice.....	45
Muscat Water Ice.....	45
Peach Cake.....	44
Peach Sherbet	44
Rose Cake.....	45
Rose Mousse	45
Sunshine Cake.....	44
Sunshine Cream.....	44
WEIGHTS AND MEASURES.....	10
ONION SALAD DRESSING	43

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